

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 90

MAY 19, 1934

Number 20

Sensational!—THE ONLY WORD THAT DESCRIBES **NUSOY** RESULTS

...
NUSOY

is DIFFERENT

NUSOY has not achieved its great reputation for remarkable results by accident. NUSOY is the first product of its kind that gave complete satisfaction in results and profits. Its performance is guaranteed!

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Complete
Details

The rise of NUSOY has been sensational! It has the acceptance of leading packers and sausage manufacturers, has proved itself to even the most skeptical users.

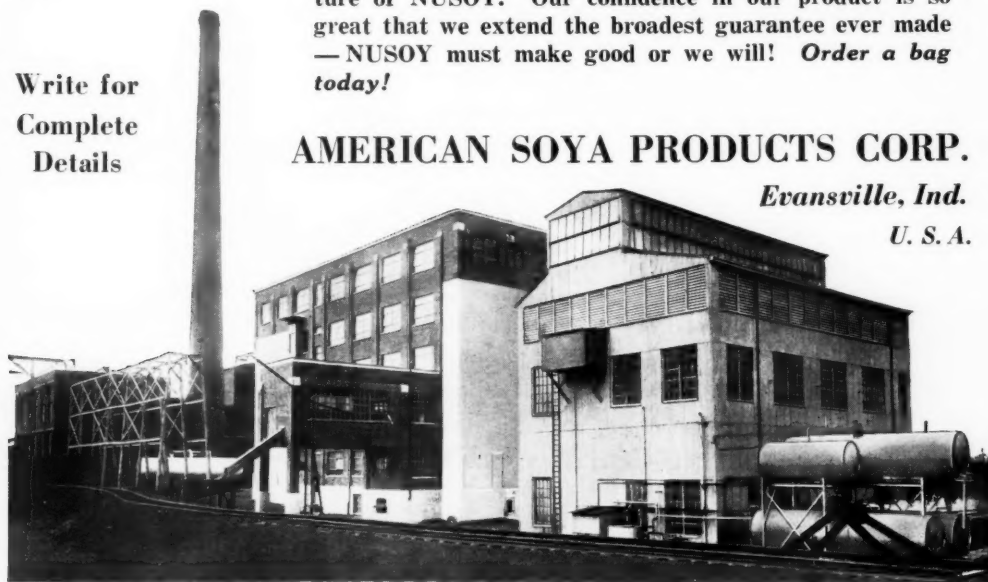
To manufacturers of meat loaves and other sausage varieties, NUSOY offers improved appearance, quality, flavor and keeping qualities, combined with the greatest absorbing power ever seen. It *builds profits* through increased yields and sales. It *lowers costs* and gives *superior results*.

NUSOY has the backing of a \$500,000 organization which operates a modern efficient plant solely for the manufacture of NUSOY. Our confidence in our product is so great that we extend the broadest guarantee ever made — NUSOY must make good or we will! *Order a bag today!*

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Evansville, Ind.

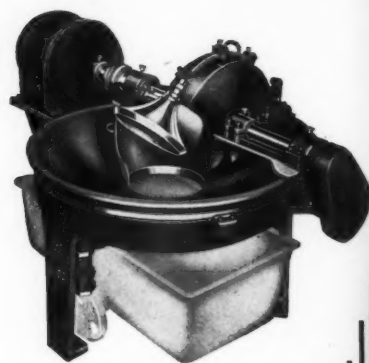
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DRUMMOND
PACKING COMPANY
EAU CLAIRE, WISC.

*recently installed the
Latest Model*



"**BUFFALO**" **SELF-EMPTYING SILENT CUTTER**

We quote from their letter:

"The No. 50 Self-emptying "BUFFALO" Silent Cutter has more than filled every claim you made for it at the time of sale and we feel that our product is much improved as a result.

DRUMMOND PACKING COMPANY, Eau Claire, Wisc."

The "BUFFALO" empties a batch of meat COMPLETELY in less than 20 seconds, without the aid of hands or the use of complicated movable parts in the bowl. Simple, safe, sanitary. Made in 3 sizes—write for full information.

JOHN E. SMITH'S SONS CO.
BUFFALO, N. Y., U. S. A.

Manufacturers of "BUFFALO" Sausage Machines and Packing House Equipment



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Canadian Office: 189 Church St., Toronto, Ontario

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for THESE MEATS (and pay more)

MANY an appetizing ham these days is selling through the power of eye-appeal. That's what the transparency and sparkle of Cellophane cellulose film does for hams—*shows* their goodness, dresses them up, makes hands reach for them.

Those hands will pay more, too—says the Carstens Packing Company of Tacoma, Washington. Here's their story:

"Another noticeable feature is that we are getting as much as 1½ and 2 cents per pound premium for this product, which should prove beyond ques-

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"Consumer preference"—that's what it means. It can be yours too, and our field representatives would be glad to tell you more about it.


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"Meat Stories" contains profitable ideas about the use of "Cellophane," from retailers in many cities. Du Pont Cellophane Co., Inc. 350 Fifth Ave., New York.

Cellophane

TRADE MARK

"Cellophane" is the registered trade-mark of the Du Pont Cellophane Co., Inc.



The National Provisioner

The Magazine of the
Meat Packing and Allied Industries

Volume 90

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"THE NATIONAL PROVISIONER
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daily market transactions and
prices on provisions, lard, tal-
lows and greases, sausage ma-
terials, hides, cottonseed oil,
Chicago hog markets, etc.

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PRAGUE POWDER

Made under GRIFFITH'S Process Patents
"America's Perfect Cure"

Not a mechanical mixture merely ground. PRAGUE POWDER is made from a strong ham pickle. The pickle is boiled, aged and forced as "wet pickle" through a rapid drying process. A drop of pickle becomes a splash of dry PRAGUE POWDER. It is light and dissolves like snow.

Sweet Pickle Cure

50 gals. Water
90 lbs. Salt
13½ lbs. Prague Powder
15 lbs. Sugar

Curing Time

Boned Hams for boiling
7 to 10 days
Hams for smoking
18 to 21 days
Picnics for boiling
5 to 7 days
Picnics for smoking
10 to 14 days
Sweet Pickle Bacon
3 to 5 days
Sweet Pickle Butts
3 to 5 days



Dry Cure

Breakfast Bacon

A rich, ripe flavor and the color holds

Rub meat thoroughly—
pack tightly

Cure—6- to 8-lb. pieces
8 to 10 days

12- to 16-lb. pieces
15 to 16 days

ALWAYS UNIFORM — ANALYSIS NEVER VARIES

Start the Boiled Ham Season with a
"Perfect Ham Cure"

Use

PRAGUE POWDER

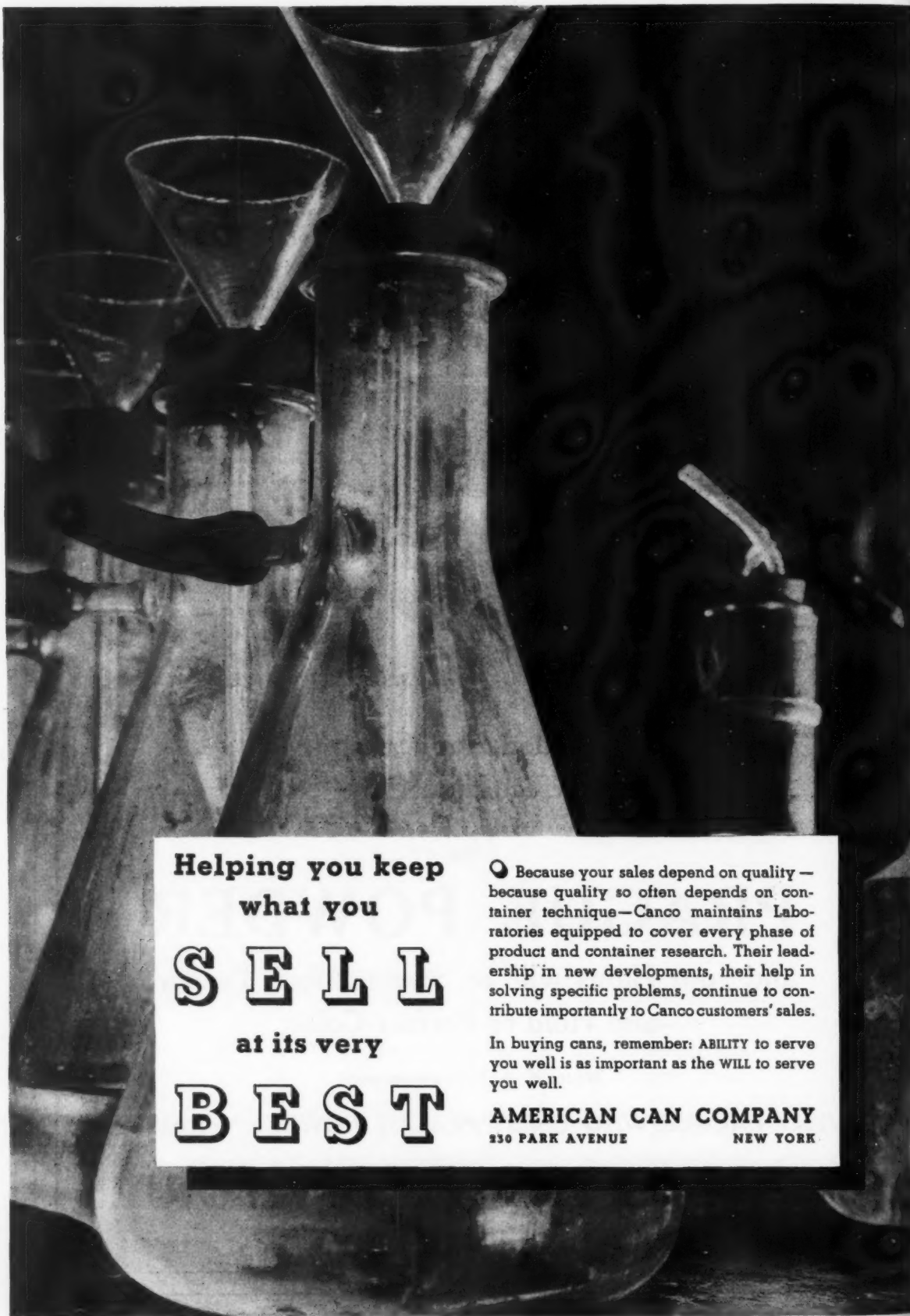
and your Hams will be Sweet, More Tender,
and Hold to Perfect Color

Meets B. A. I. Requirements

EVERY PACKER WHO USES "PRAGUE POWDER" PRAISES IT

THE GRIFFITH LABORATORIES

1415 WEST 37th STREET, CHICAGO, ILL.



Helping you keep
what you

SELL

at its very

BEST

● Because your sales depend on quality — because quality so often depends on container technique—Canco maintains Laboratories equipped to cover every phase of product and container research. Their leadership in new developments, their help in solving specific problems, continue to contribute importantly to Canco customers' sales.

In buying cans, remember: ABILITY to serve you well is as important as the WILL to serve you well.

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230 PARK AVENUE NEW YORK

ON

Full
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CALVEG



ONION & GARLIC POWDERS

Full strength and flavor . . . uniform results every time. No unpleasant handling, peeling and grinding. Permits absolute control of flavor. Used by leading packers and sausage manufacturers with great success.



PEELED PIMIENTO FLAKES

Water, seeds and stems removed, after which pimiento is cut into tiny flakes. Delicious rich pimiento flavor bright red color. Far superior to other forms for meat loaf, sandwich spread, sausage or other specialties. Keep indefinitely. Cost less.



VEGETABLE MEAT LOAF

Assortment of seven delicious, brightly colored vegetables in loaf form. Adds to flavor and appearance of meat loaf. Makes a great summer picnic specialty. More appetizing, more healthful, costs less.



GREEN BELL PEPPER FLAKES

Save time and trouble in preparation. Bright green color and full flavor of the fresh product. Use in place of costly pistachio nuts . . . and save the difference! Always available at uniform price.

PEELED PIMIENTO FLAKES

Less Expensive Standard Full Flavored

Produced from the red ripe fruit of the choicest Spanish Pimiento variety. Only the water is removed and then the pimiento is flaked to convenient size and packed to retain its natural red color.

Of course you know CANNED PIMIENTOS are expensive. In most instances, drained canned pimientos cost more per pound than the wholesale per pound price of the product they are used in.

PEELED PIMIENTO FLAKES are less expensive than canned pimientos and at the same time offer a red garnish that is firm and full of the natural pimiento flavor.

Bothering with mushy, soggy canned pimientos is no longer necessary, and furthermore, there is no need to DISCARD the natural oils and flavor that are usually in the juice of canned pimientos.

Peeled Pimiento Flakes retain in each tiny cell all the natural oils, color, and flavor of the fresh pimiento, and when you rehydrate them (soak over night in water) they resume their natural form.

Millions of pounds of products are sold weekly containing one or more CalVeg products, and that is because CalVeg is accepted by sausage and food manufacturers as a standard.

Peeled Pimiento Flakes are packed in sealed, double-friction top tins (thus no chance of becoming mushy in water or giving off flavor as juice).

Order a trial case (36 lbs.) on a satisfaction guaranteed basis. We will send complete instructions and suggestions.

EXCLUSIVE CALVEG SERVICE TO PACKERS BY THE FOLLOWING DISTRIBUTORS

ATLANTIC COAST

J. K. LAUDENSLAGER, Inc., 612-16 West York St., Philadelphia

MIDDLE WEST

SOKOL & COMPANY, Chicago—JAS. H. FORBES TEA & COFFEE CO., St. Louis—ASMUS BROS., Detroit—FRANK TEA & SPICE CO., Cincinnati—CON YEAGER CO., Pittsburgh

VEGETABLE PRODUCTS CORPORATION
BURBANK, CALIFORNIA



Illustration shows 6-ft. panel body on 113-in. wheelbase. Roomy 7-ft. body on 125-in. wheelbase also available. Inside height, both bodies, 52 inches.

INTERNATIONAL HARVESTER *Presents New 1/2-ton Truck*

THIS new Half-Ton International, the Six-Cylinder Model C-1, is a truck of serviceable distinction and beauty, combining new qualities of utility, comfort, performance, and economy. You will find it an outstanding value in the low-price field.

The new Half-Ton International is a fast and sturdy unit that is *all truck*, with chassis and engine built for *truck* performance, like every International, and styled as you see it above. See and drive this latest product of International engineering, now on view at International Branch and Dealer showrooms.

INTERNATIONAL HARVESTER COMPANY
606 S. Michigan Ave. OF AMERICA Chicago, Illinois
(INCORPORATED)

International Model C-1 truck with all-steel pick-up body 66 in. long, 47 1/4 in. wide. The truck is also available with canopy-top and station-wagon bodies. The complete International Truck line ranges from 1/4-ton to 7 1/2-ton capacities.



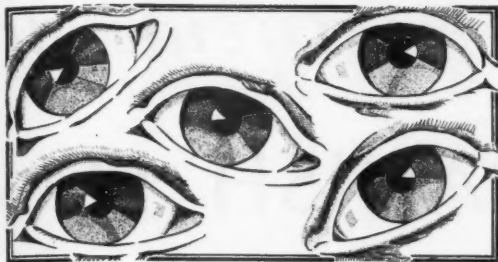
Half-Ton Model C-1—Brief Specifications

Rated Capacity: 1/2-ton.
Wheelbases: 113 inches and 125 inches.
Engines: 6-cylinder, L-head type; bore, 3 1/4 inches; stroke, 4 1/4 inches. Maximum brake h. p., 75.5. Counterbalanced crankshaft. Removable-shell, precision-type main and connecting-rod bearings. Exhaust-valve seat inserts. Pressure lubrication. Down-draft carburetion. Air cleaner.
Clutch: 9-inch single-plate, with vibration damper.
Transmission: 8 speeds forward and 1 reverse.
Universal Joints: All-metal, roller-bearing type.

Rear Axle: Spiral-bevel. Chrome-molybdenum steel axle shafts.
Steering Gear: Irreversible cam-and-lever type.
Brakes: 4-wheel, mechanical, equal-action cam, 2-shoe type.
Chassis Lubrication: Hydraulic-type.
Springs: Semi-elliptic. All leaves of silico-manganese steel.
Tires: 5.25-18 (standard).
Standard Equipment includes spare wire wheel, fender wall tire carrier, front and rear fenders, full-length running boards, airplane-type instrument panel.

INTERNATIONAL TRUCKS

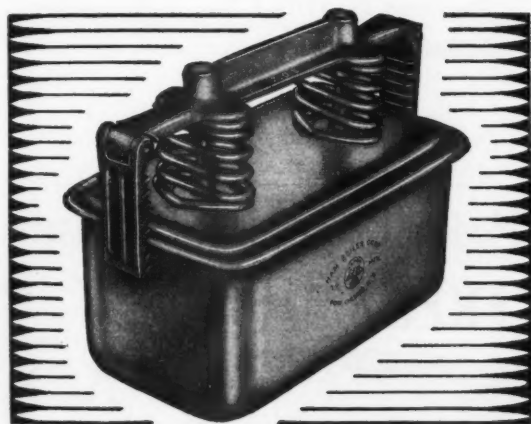
It's Eye Appeal That Makes the Initial Sale



Superior Quality Brings Them Back for More!

All ADELMANN Ham Boilers are now equipped with the new elliptical spring construction that eliminates cover tilting and equalizes pressure. Yielding spring principle allows for expansion of product while cooking. The product cooks in its own juice.

ADELMANN Ham Boilers are easy to clean and simple to operate. Made in Cast Aluminum, Monel Metal, Nirosta Metal and Tinned Steel.



ADELMANN Type "OE" Nirosta Metal Boiler
(Stainless Steel)

Perfectly shaped, evenly molded boiled hams are always produced with ADELMANN Ham Boilers. The appetizing appearance of hams boiled in this modern, efficient equipment *creates* sales. And once they buy they'll keep coming back for more—the superior quality and flavor *guarantees* that.

Use ADELMANN Ham Boilers exclusively to guarantee maximum profits from the seasonal boiled ham period. The savings effected in operating time, reduced shrinkage and long life will pay for ADELMANN equipment again and again. Superior product *always* increases sales—hence increased profits.

Equip your plant with ADELMANN Ham Boilers *now*. Every day of delay means a further reduction in the profits you should be enjoying. Write for details.

Liberal trade-in schedules permit you to equip with new ADELMANN Ham Boilers and let your worn, obsolete equipment pay a substantial part of the cost. Particulars may be had upon request.

"ADELMANN — The kind your ham makers prefer"

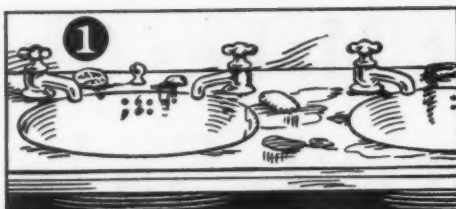
HAM BOILER CORPORATION



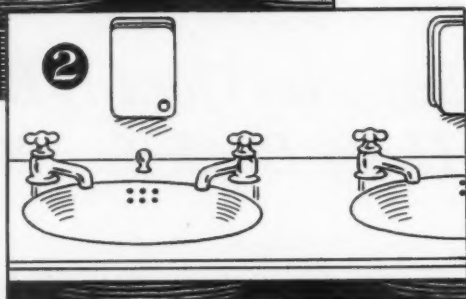
Office and Factory — Port Chester, New York

Chicago Office: 332 S. Michigan Ave.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities
Canadian Representative: C. A. Pemberton & Co. Ltd., 189 Church St., Toronto



Washroom Waste *Pays No Dividends*



Contrast~

1. Wasteful—Untidy—Unsanitary
2. Economical—Neat—Sanitary

The thin wafers of bar soap in the public washrooms usually are discarded—that's sheer waste. Also, they cause an untidy, messy looking washroom and should be abolished. Powdered FLOTILLA Soap, in the new sanitary dispensers, prevents all waste, yet provides bar-soap satisfaction and gentleness.

These steel enameled dispensers, set flush against the wall, are neat and tidy, and easily filled. With each case of 48 packages of Powdered FLOTILLA Soap, you may have one FREE! Additional dispensers, if needed, will be supplied at cost.

POWDERED FLOTILLA SOAP

ARMOUR AND COMPANY · Industrial Soap Div.
1355 W. 31st Street · Chicago, Ill.

BANISH IT!

It's the little savings, here and there, which aggregate sums substantial enough to become evident on the profit and loss statement. However, the saving you can effect in washroom soap is by no means inconsequential, and should not be ignored.

And when, at the same time, you can provide greater cleanliness, neatness and comfort—immediate action is in order. Powdered FLOTILLA Soap is the answer to this problem.

Modern, Unbreakable Dispenser—

FREE!



*Ask
about
it!*

\$4.00 VALUE
*With each
case of*

POWDERED FLOTILLA SOAP

THE NATIONAL Provisioner

THE MAGAZINE OF THE
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New Ideas in Canned Meat Label Design

A Packer Adds Novel Features to His Labels to Increase Sales Appeal and Build Greater Consumer Demand and Good Will

ONE consideration stands out above others in meat packers' container modernization plans.

It is their feeling that wrapper, package, container and label improvement will mean increase of profitable volume.

This faith is evident in their readiness to abandon established packaging policies and long-used, well-known containers, labels and trademarks.

Such an attitude is the result of their appreciation of the part played by well-designed containers—along with quality products—in building consumer acceptance and increasing demand. Experience has proved that meat packages can be designed to accomplish desired merchandising results.

The April 28 issue of THE NATIONAL PROVISIONER told how Kingan & Co., Indianapolis, Ind., "scrapped" its entire line of wrappers, packages, containers and labels, and substituted new standardized designs. Sales increases of 150 to 200 per cent for some products have resulted.

Abandon a Trade-mark

Similarly, the "Veribest" trade mark of Armour and Company—with over 30 years' continuous use on canned meats products—has been abandoned.

This is the third in a series of discussions by THE NATIONAL PROVISIONER on packaging development in the meat packing and allied industries.

The decision to discontinue its use came after a prolonged study of canned meat labels, and at a time when the entire canned meat line is being relabeled—new, bright, modern designs taking the place of those considered out-moded.

On the older Armour canned meat labels "Veribest" was prominent, overshadowing "Armour." The new labels feature the product and firm name, with which are used in all cases the words "Star Quality."

Four Results Sought

This change in design policy, as will be indicated further along in this article, is important in aiding to secure one of the primary results sought. It is only one of a number of changes and improvements.

The new labels were designed with four objectives in mind:

1—To identify each package at a glance as containing a product of Armour and Company.

2—To give each container greater sales appeal and make it outstanding in competition not only with other canned meat containers, but with other canned food containers as well.

3—To give the



OLD AND NEW IN LABELS.

How sales appeal can be built into a label. The old two-color can (left) had company and product names—and little else—to influence a housewife to choose the product in preference to other brands. The new, colorful label (right) not only identifies producer and product in a much more attractive manner, but also arouses appetite appeal by showing the product in natural colors. The plus phrase—"Famous Flavor"—is a new idea on labels. A different plus phrase is used for each product.

For Corned Beef—"Famous Flavor."
 Chile Con Carne—"Real."
 Tamales—"Hot."
 Canned Ham—"Fixed Flavor."
 Ham Loaf—"Chef's Style."
 Corned Beef Hash—"Tasty Dish."
 Deviled Ham—"Genuine."
 Dried Beef—"Wafer-Sliced."

Labels for a few of the highly-seasoned products, including tamales and chili con carne, are in a vermilion color in the space between top and bottom panels. The hotter the food the redder the label—the chili con carne label is of a positively fiery hue!

All labels are identified front and back. This accomplishes two results:

1—Makes them more suitable for island displays where both sides of the

can are seen by visitors to the store.

2—Enables the salesman behind the counter or showcase to see on the label just what is seen by the customer standing in front.

Helps for the Housewife.

In addition to net weight of contents, as required by law, each label contains a statement telling the housewife how many average servings she can get out of the can.

Accustomed as people are to seeing foods in bulk, they frequently find it difficult to estimate quantities of prepared foods in tins. The new Armour label makes it easier for the housewife to determine just how many cans of a product she will need for any particular purpose.

Popular methods of utilizing the

product are also suggested on each label. Besides picturing the product prepared for the table, the label also contains recipes.

Use of canned meats is growing rapidly, and many housewives are asking dealers how to prepare and serve them. Clerks hardly can be expected to have first-hand information about the most advantageous way to use all of the products they sell. Leaflets are not always convenient or acceptable.

Canned Meat Consumption Grows.

The new labels, containing as they do recipes, pictures and statements as to the number of average servings, places retailers and their clerks in a position to be helpful to the customer and to give her information she desires, and must have in many instances, in

A WELL designed lithographed can for meat may be either a good salesman, just an average salesman or even a poor salesman.

Putting More Sales Punch Into The Lithographed Meat Can

By A. R. CARNIE *

Merchandising results depend on the care with which all details in the design are coordinated to give it attention-getting value and sales appeal.

A well-designed can will "shout" in a crowd where it needs to attract attention—in the retail food store, for example, where it must compete with many other food containers.

Good old-fashioned red is still the best attention-getter, although only a tiny spot may be needed. Black is the most legible color for printing.

Curiously, one of the most effective combinations really uses no colors at all. It consists of black, gray and white, which are not true colors.

Problems in Can Design

The old advice, "don't change your package," is often wrong. Redesigning an ugly or ineffective package will always increase its salability, no matter how well-established or familiar to the customer the old one may be.

But care must be taken to "tie" the old design to the new one by retaining some distinctive feature of it in the new package. It may be a trademark, a signature, a distinctive shape or some other characteristic, but if properly worked in it will hold the old customer and add new ones.

An artist untrained in can designing—no matter how talented he may be otherwise—would be quite at sea in this specialized field. In fact, it is so highly specialized that often no one artist makes a complete design.

Some companies have a roster of 30 or 40 experts on whom they can call. Lettering, for instance, is done by specialists in this work alone, and the artist

who develops a design may not be the one who colors it.

To add to the difficulties, the re-

production "layouts" must be drawn accurately to one one-thousandth of an inch in a maze of limit lines and registry marks. And, since selling is the foundation on which the designer must build, the conditions under which the can will be displayed must be a paramount consideration.

Factors Influencing Can Design

Oil cans will be stacked on the filling station island below eye level. Meat cans may be on shelves above eye level. Cans used in window displays may be shown by a theatrical sort of artificial lighting. The can whose contents are used slowly may need a substantial amount of printed text, while the motor-oil can must blare its identity to catch the instant glance of the passing motorist.

Of the characteristics of a can, roundness is the most important. By the artful use of color and design "squatty" cans can be made to look tall, and tall cans may be shortened. A circle on a round can will always look oval, with the added complication that such a thing as a contrasting band below or above will pull the oval into an egg-shape. The design must counteract these illusions.

Can design really simmers down to GOOD SELLING. Design a can that smiles, not one that frowns.

Study the product and find out the points it is necessary to put across. Put yourself in the customer's place and look through his eyes.

Use specially-trained artists for the design, an engraving department that can properly interpret the design in terms of colors, printers that are trained in thinking of lithographed tin cans not only as containers to hold merchandise but also as an aid to the customer at his point of sale.

*General supervisor of lithography, Continental Can Co.

Armour's

STAR ★ QUALITY

Real!



CHILE CON CARNE

WITHOUT BEANS

1 LB. NET

ARMOUR AND COMPANY • GENERAL OFFICES • CHICAGO

Armour's
STAR ★ QUALITY

CHILE CON CARNE
WITHOUT BEANS

To Prepare—Remove contents from container and add one 16-ounce can of red or kidney beans. Heat in saucepan over low flame.

For Chile Mac—Prepare chile as above and pour over 2 cups of seasoned hot macaroni.

The contents of this package will serve 4 portions.

★
U. S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE

IDENTIFICATION, SALES APPEAL AND CONSUMER HELPS.

Details in design of the new Armour labels for canned meats have been coordinated in an unusual manner. This "close-up" of the Chili Con Carne label shows the important elements in each label.

The panel at the top and the "Armour's Star" and strip at the bottom, on which appears the name of the product, are the two details that have been standardized, these appearing on labels for all products. The top panel is blue and the bottom panel yellow.

Each label bears a picture in natural colors of the product ready to serve and a "plus" word or phrase describing the product—in this case "Real." Recipes and average number of servings in the container also are printed on each label.

order to purchase foods intelligently.

How the "family of packages" idea has been carried out with a standardized basic design, leaving plenty of latitude to inject attractiveness and sales appeal into the label for each particular product, is well shown in the accompanying illustrations. Attractiveness and appetite appeal are much greater than in the old labels, which contained little else than the "Veribest" trade mark, name of the company and the product.

"Canned meats have long been known and favorably accepted as rations for camping, picnics and occasions of a similar character," says L. L. Bronson, manager of the Armour canned meat department. "Today these packaged meats, vacuum-sealed and prepared as carefully and tastily as a housewife could make them, have acquired a definite place in home making and social activity.

Both in Tin and Glass.

"Realizing market possibilities and potential demand for products such as these, with their convenience for the housewife, Armour and Company has injected into its merchandising program this modern packaging idea in order that the dealer may be aided in enlarging his business by offering the housewife a product suitable for all occasions where meat is an essential part of the menu.

"Armour's new labels are being placed on canned lunch tongue, hamburger steak, cooked ham, ham loaf, chili con carne, tamales, corned beef, corned beef hash, potted meats and stews and other items as rapidly as the labels become available.

"The company's products in glass also have new labels on which gold and black are the dominating colors. These latter labels have been made as inconspicuous as possible, in order that the beautifully-packed product may be shown to the best advantage. Armour's leading products offered for sale in glass are ox tongue, dried beef, lamb tongues, pork cutlets and pigs feet."

This is the third of a series of articles on packaging developments in the meat packing industry. The first, in the issue of March 17, 1934, described packers' practices in the use of steel barrels. The second, April 28, told of the results secured by Kingan & Co., Indianapolis, Ind., from package modernization. Another will appear in an early issue.

MEAT AND DROUGHT RELIEF.

Drought relief measures for certain Corn Belt sections are under consideration in the Agricultural Adjustment Administration. These include the possibility of buying up livestock in areas where feed supplies are endangered by drought. It is said that this could be done under the amendment to the Agricultural Adjustment Act made by the Jones-Connally law authorizing the appropriation of \$50,000,000 from which purchases might be financed.

Further speeding up of benefit payments under the corn-hog and wheat adjustment programs would be another measure of relief for farmers in drought areas. A third method would be a modification of the planting restrictions for farms under adjustment contracts in order to permit planting needed forage crops in drought districts. Such planting, it is said, would not increase livestock production in these sections but would merely tend to offset drought losses of badly needed feed supplies.

The question of maintaining adequate reserves of foodstuffs to meet any future danger of shortage in years of crop failure will be studied by the Adjustment Administration at the same time that it is building its emergency program for the immediate relief of farmers, it is announced. Facts show that the food supply of the United States is not endangered by the present drought. Reserves of wheat and other basic food commodities are now ample, and any necessary steps to keep them so in the future, will be taken, the AAA states.

Announcement of drought relief plans are expected in the near future.

TO PLAN A CATTLE PROGRAM.

After a three-day meeting the advisory committee of 25 cattlemen selected five of its membership to remain in Washington and continue work with the cattle section of the AAA in further formulating an adjustment program for the cattle industry. This is to involve benefit payments to producers, financed in part by a moderate processing tax. The five members chosen were W. B. Mount, Shoups, Tenn., representing the south and southeast section of the country; F. F. McArthur, Oakland, Iowa, from the Corn Belt states; Hubbard Russell, Los Angeles, Calif., and Arizona, the range territory; A. J. Olson, Renville, Minn., the dairy section; and Dolph Briscoe, Uvalde, Texas, representative at large. Harry Petrie, chief of the cattle section of the Adjustment Administration, is working with the committee in developing a cattle adjustment program.

After the committee of five has finished its deliberations the findings will be reported back to the larger committee for further consideration in working out a national adjustment program for the cattle industry.

S. P. FATS IN LARD.

When can fats trimmed from cured meats be used in prime steam lard? What causes these fats to discolor lard? These questions, and many others on rendering, are answered, in "POAK PACKING," The National Provisioner's latest book.

Packers Provide Constant Cash Market for Livestock

INTERRELATION of producer and packer was the chief subject of discussion on the Livestock and Meat Radio Forum on Sunday afternoon, May 13. Frank A. Hunter, president of the Hunter Packing Co., East St. Louis, Ill., was the forum speaker and answered many questions propounded by livestock producers.

Service of the packer to the city consumer also was discussed at some length by Mr. Hunter. The fact was brought out that unless the consumer's income is such as to make possible paying good prices for meat it is impossible for the packer, in turn, to pay good prices for livestock.

However, the packer furnishes a market at all times for whatever numbers of livestock are marketed, and he pays cash for what he buys.

Mr. Hunter's broadcast was the seventh in a series of thirteen broadcasts sponsored by the Institute of American Meat Packers. A supplementary program, directed primarily to consumers, is conducted each Sunday afternoon as the "Romance of Meat."

Cooperating with Mr. Hunter in the broadcast was Frank Mullen, director of agriculture for the National Broadcasting Company.

Opening his portion of the broadcast, Mr. Hunter said:

Producers and Packers Partners.

By way of introducing this little conversation which I am privileged to have with you producers this afternoon, let me say that it is my sincere conviction that *you producers* of live stock and *we meat packers* are in one and the same business. As a matter of fact, I like to look upon every farmer who ships a load of hogs, or cattle, or sheep to my plant in East St. Louis as a business partner of mine.

You people produce the nation's meat supply—we meat packers merely transform that supply into an attractive product and sell it for you. We could not be in business were it not for you people on the farms; and you folks on the farms could not begin to market your live stock successfully were it not for the fact that *we* provide your market.

In this same connection, permit me to emphasize to you that the meat packing industry has not only provided a market for your products in the boom days of prosperity, but has also provided a market in these recent years of financial adversity.

True, we have not been able to pay you as much for your live stock in recent years as we should have liked; but you people on the farms are reasonable folks, and you must, therefore, understand that the price we are able to pay you for your live stock is abso-

lutely dependent upon the amount of money that those people who consume the product can afford to pay.

Consumers Determine Meat Prices.

If the housewives and mothers of families in St. Paul or Detroit or Cleveland or Kansas City or Boston or New York find themselves confronted with the task of serving "three-square-a-day" on a budget that has been drastically curtailed by unemployment or reduced wages, they simply cannot afford to pay high prices for their pork chops or beef steak or leg of lamb. They simply have not the money. And if they cannot pay high prices for their meat, it must be obvious that we who sell it to them cannot pay you folks on the farms high prices for your live stock.

This may strike you as a statement of an obvious fact; but, I feel that it is my duty to emphasize it so that you will fully appreciate the position of the meat packer to whom you sell your live stock.

Packer Provides Cash Market.

But there is another point which I wish to make—and that is the fact that the meat packing industry has not only provided you with a market for your live stock in the lean years as well as in fat years; but we have provided you with a *cash* market.

No matter *when* you decide to ship us your hogs or your cattle or your sheep—no matter how *many* of them you decide to send us—no matter how *heavy* our supplies may be at the time—no matter how *slim* the demand for meat may be when your live stock arrives—we accept your shipments and pay for them with *cash*.

MR. MULLEN: Pardon this interruption, Mr. Hunter, but my work with the National Broadcasting Company brings me in *pretty* close touch with farmers—especially here in the Middle West—

Change in Broadcast Time

Feeling that more farmers can be reached at 12:30 on Saturday than on Sunday afternoon during the summer the time of the broadcast of the radio program sponsored by the Institute of American Meat Packers has been changed from Sunday afternoon to 12:30 to 12:45 p. m. Central Standard Time or 1:30 to 1:45 p. m. Daylight Saving Time on Saturday afternoons.

At this time the broadcast will immediately follow that of the National Farm and Home Hour, a very popular program from the standpoint of farm listeners. With the exception of station WLS, all of the stations which carry the Live Stock and Meat Forum also broadcast the National Farm and Home Hour.



SAYS PACKER AND PRODUCER ARE PARTNERS.

Frank A. Hunter, president of the Hunter Packing Co., East St. Louis, Ill., led the discussion on the Livestock and Meat Forum on Sunday afternoon, May 13.

and I think that what you are saying is not only *true* but highly important.

Although I believe that the vast majority of producers have a thorough understanding of conditions and appreciate the fact that the blame for low live stock prices *cannot* be placed on the shoulders of the meat packers, I *occasionally* run across some producer who is very bitter and outspoken in his criticism of the packers.

Your suggestion that—after all—the packer and the farmer are virtually "business partners" in the business of supplying meat for the nation strikes me as a very illuminating viewpoint.

Don't you think, Mr. Hunter, that it would be a good idea for *every* farmer to look at this matter in that way?

MR. HUNTER: Exactly, Mr. Mullen. The only difference is that the processors and distributors are the sales representatives of the producers.

Production and Processing One Industry

The production of live stock and the processing of meat for the consumer's table is in reality but a single industry, and (speaking for the meat packer) I can say that we fully recognize the fact that it is impossible for our business to prosper over a period of years if those who furnish our raw material are not prospering. And, of course, the reverse is also true.

MR. MULLEN: That all sounds very good, Mr. Hunter, but I think that most of our friends in the Corn Belt would like to know some definite figures about the present live stock situation.

MR. HUNTER: That's a good point, Mr. Mullen. And here's the information that I have on that subject.

(Continued on page 21.)

Government Meat and Lard Awards and Hog Buying Plans

APPROXIMATELY 225,000 hogs, 14,000,000 lbs. of meat and 5,000,000 lbs. of lard will be bought for government account between May 15 and June 4, on awards made this week.

A total of 27 meat packers operating at 23 markets received contracts for purchasing a total of 225,000 hogs to be made into Wiltshire sides. These purchases began May 15 and will continue at the rate of 15,000 hogs per day for 15 market days.

In order that these hog purchases might have the maximum direct effect on the hog market the country was divided into four regions, the AAA states, and bids from processors within each region were considered separately from bids from those within the other regions. In this way it was believed that a substantial number of hogs could be purchased for government account without creating an abnormally high price at any particular market.

Awards under Schedule 59 for smoked Wiltshires, made on the basis of daily hog purchase, by regions, are:

CENTRAL REGION.			No. hogs daily.
P. Brennan Co.	Chicago, Ill.		800
Miller & Hart, Inc.	Chicago, Ill.		1,200
Roberts & Oake, Inc.	Chicago, Ill.		1,200
MIDWESTERN REGION.			No. hogs daily.
LaCade Pkg. Co.	St. Louis, Mo.		300
Wilson Pkg. Co.	Kansas City, Kans.		400
Wilson Co. (Sinclear)	Cedar Rapids, Ia.		400
Keefe-LeSturgeon Co.	Arkansas City, Kans.		30
Jacob Dold Pkg. Co.	Wichita, Kans.		150
Dold Pkg. Co.	Omaha, Nebr.		300
Drummond Pkg. Co.	Eau Claire, Wisc.		125
Cudahy Pkg. Co.	Wichita, Kans.		100
Cudahy Pkg. Co.	Sioux City, Ia.		300
Cudahy Pkg. Co.	Omaha, Nebr.		300
Cudahy Pkg. Co.	Kansas City, Kans.		150
Cudahy Pkg. Co.	St. Paul, Minn.		250
Hell Pkg. Co.	St. Louis, Mo.		100
Hunter Pkg. Co.	E. St. Louis, Ill.		600
J. H. Bels Prov. Co.	St. Louis, Mo.		300
Krey Pkg. Co.	St. Louis, Mo.		600
Selloff	St. Louis, Mo.		200
Swift & Co.	E. St. Louis, Ill.		300
Swift & Co.	Sioux City, Ia.		200
Swift & Co.	So. St. Paul, Minn.		250
Swift & Co.	So. St. Joseph, Mo.		250
Swift & Co.	Kansas City, Kans.		200
Armour and Co.	E. St. Louis, Ill.		100
Armour and Co.	Omaha, Nebr.		200
Armour and Co.	Kansas City, Kans.		100
Armour and Co.	So. St. Paul, Minn.		200
Armour and Co.	Sioux City, Ia.		200
Armour and Co.	So. St. Joseph, Mo.		200
Fowler Pkg.	Kansas City, Kans.		300
WESTERN REGION.			No. hogs daily.
Miami Pkg. Co.	Miami, Okla.		75
Cudahy Pkg. Co.	San Diego, Calif.		50
Cudahy Pkg. Co.	Denver, Colo.		100
Cudahy Pkg. Co.	Los Angeles, Calif.		300
Cudahy Pkg. Co.	Salt Lake City, Utah		50
Nally Pkg. Co.	Salem, Ore.		60

EASTERN REGION.

	No. hogs daily.
A. Fink & Sons, Inc. Newark, N. J.	600
Hygrade Detroit, Mich.	600
Hygrade Buffalo, N. Y.	500
Hygrade Wheeling, W. Va.	400
C. G. Krell Co. Baltimore, Md.	300
Emmert Pkg. Co. Louisville, Ky.	400
Louisville Prov. Co. Louisville, Ky.	300
C. R. Vissland Louisville, Ky.	500

Meat and Lard Awards.

Under Schedule 60, covering meat cuts and lard, the following awards were made:

DRY SALT BELLIES.		Lbs.
P. Brennan, Chicago		240,000
Brennan Pkg. Co., Chicago		250,000
Cudahy Bros., Cudahy, Wisc.		300,000
Hygrade Food Products Corp.		105,000
Leavenworth Pkg. & Storage Co., Leavenworth, Kans.		1,500
Oscar Mayer & Co.		345,000
Memphis Pkg. Corp.		85,000
Nuckolls Pkg. Co., Pueblo		17,000
Rath Pkg. Co.		60,000
Swift & Company		1,410,000
Wilson & Co.		120,000
Theurer-Norton Prov. Co.		38,400
Hell Pkg. Co.		80,000
Total		2,936,900

S. P. SMOKED REG. HAM.

	Lbs.
Carstens Pkg. Co., Tacoma, Wash.	30,000
Cudahy Pkg. Co.	150,500
Eckert Pkg. Co., Henderson, Ky.	30,000
Emmert Pkg. Co., Louisville, Ky.	60,000
Hunter Pkg. Co., E. St. Louis, Ill.	30,000
Keefe-LeSturgeon Pkg. Co.	2,500
C. G. Kriel Co.	60,000
Leavenworth Pkg. & Storage Co.	7,500
Memphis Pkg. Corp.	30,000
John Morrell & Co.	1,120,000
Nuckolls Pkg. Co.	85,000
Rath Pkg. Co.	60,000
Wm. Davies Co.	120,000
American Pkg. & Prov. Co.	90,000
Chas. Sucher Pkg. Co.	30,000
Swift & Company	190,000
Wilson & Co.	325,000
Total	2,628,500

S. P. SMOKED SKD. HAM.

	Lbs.
Agar Pkg. & Prov. Co.	270,000
Brennan Pkg. Co.	60,000
Carstens Pkg. Co.	150,000
Columbus Pkg. Co.	17,000
Cudahy Pkg. Co.	64,500
Emmert Pkg. Co.	30,000
Home Pkg. & Ice Co.	90,000
Hughes-Curry Pkg. Co.	30,000
Hunter Pkg. Co.	60,000
Oscar Mayer & Co.	295,000
Memphis Pkg. Corp.	30,000
John Morrell & Co.	510,000
Nuckolls Pkg. Co.	55,000
Rath Pkg. Co.	30,000
Wilson & Co.	480,000
Armour and Company	2,000
Kaw Pkg. Co., Topeka, Kans.	6,500
Theurer-Norton Prov. Co.	35,000
Total	2,164,000

S. P. SMOKED PICNICS.

	Lbs.
Agar Pkg. & Prov. Co.	42,000
P. Brennan Pkg. Co.	30,000
Brennan Pkg. Co.	75,000
Carstens Pkg. Co.	60,000
Jacob Dold Pkg. Co.	30,000
Hygrade Food Products Corp.	30,000
Keefe-LeSturgeon Pkg. Co.	1,000
John Morrell & Co.	670,000
Nuckolls Pkg. Co.	75,000
Rath Pkg. Co.	180,000
Swift & Company	750,000
Wilson & Co.	275,000
C. F. Vissman	30,000
Armour and Company	320,000
William Davies Pkg. Co.	90,000
Theurer-Norton Prov. Co.	60,000
Total	2,858,000

SMOKED DRY CURE BELLY BACON.

	Lbs.
Agar Pkg. & Prov. Co.	91,000
P. Brennan Pkg. Co.	100,000
Jacob Dold Pkg. Co.	60,000
Home Pkg. & Ice Co.	40,000
Hygrade Food Prod. Corp.	60,000
Keefe-LeSturgeon Pkg. Co.	10,000
Leavenworth Pkg. & Storage Co.	5,000
Oscar Mayer & Co.	310,000
Memphis Pkg. Corp.	30,000
John Morrell & Co.	320,000
Nuckolls Pkg. Co.	30,000
Swift & Company	360,000
Wilson & Co.	225,000
C. F. Vissman	10,000
Theurer-Norton Prov. Co.	60,000
Total	1,711,000

SMOKED S. P. BELLY BACON.

	Lbs.
Brennan Pkg. Co.	30,000
A. Fink & Sons Co.	150,000
Hughes-Curry Pkg. Co.	30,000
Miller & Hart	270,000
John Morrell & Co.	360,000
Roberts & Oake	625,000
Swift & Company	420,000
Wilson & Co.	60,000
Total	1,765,000

SMOKED BONELESS BUTTS.

American Pkg. & Prov. Co.	15,000
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LARD.

	Lbs.
American Pkg. & Prov. Co.	50,000
Jacob Dold Pkg. Co.	64,000
Hunter Pkg. Co.	60,000
Hygrade Food Products Corp.	300,000
Illinois Meat Co.	200,000
Memphis Pkg. Corp.	60,000
John Morrell & Co.	360,000
Roberts & Oake	400,000
Swift & Company	1,500,000
Wilson & Co.	2,022,000
Armour and Company	80,000
Tovrea Pkg. Co.	60,000
Total	5,186,000

CORN-HOG PROGRAM PROGRESS.

Nearly 1,200,000 corn-hog producers of the country have signed reduction contracts with the AAA, according to Secretary of Agriculture Wallace. Between 80 and 90 per cent of the producers in the principal corn-hog states have come into the plan and will share in the reduction payments this year and during the early part of 1935. "The 1934 corn-hog program is the largest of the current agricultural adjustment efforts and it is undoubtedly the largest voluntary cooperative plan to control agricultural production ever to be tried," he said.

First of the checks, totaling some \$110,300, have gone out to those participating. These went to seven counties in Iowa and one in Minnesota on contracts carrying what is termed an "early payment" rider.

The first installment to the corn-hog producers of the country as a whole will probably total about \$160,000,000. This will include 15c of the total of 30c per bushel on corn and \$2.00 of the total of \$5.00 to be paid per head on the number of hogs, equal to 75 per cent of the 1932-33 average production.

It is expected that the grand total of corn-hog reduction payments will amount to \$350,000,000. The second installment for hog reduction and the final installment for corn reduction will be paid about November 15, 1934, and the final installment on hog payments will be made about February 1, 1935.

Smaller Packer in Danger Under Proposed AAA Changes

DIFFICULTIES which might face the small packer under an amended Agricultural Adjustment Act were called to the attention of the Senate committee on agriculture last week by W. H. Wells, president of the Carstens Packing Co., Tacoma, Wash.

His testimony supplemented that of Wm. Whitfield Woods, president of the Institute of American Meat Packers, and G. L. Childress, head of the Houston Packing Co., Houston, Tex., reported in THE NATIONAL PROVISIONER of May 12.

Feeling that the pending amendments to the act go much further than "clearing up its ambiguities," Mr. Wells said in part:

"It was stated at the hearing last Tuesday that this bill is intended to clarify and do away with ambiguities in the Agricultural Adjustment Act. I have read the bill with considerable care, and, in my opinion, it goes much further.

"Sub-division 3 of section 8 of the present law gives the Secretary power to issue licenses subject to such terms and conditions as may be necessary to eliminate unfair practices. It was said that the proposed amendment of section 8 (3) (A), giving the Secretary authority to issue licenses upon such terms and conditions as the Secretary may deem necessary to effectuate the policy of the act, merely clarifies the corresponding provision in the present law.

Could Check His Growth.

"It gives him the power to insert any and all provisions of any nature whatsoever except as to the establishment of quotas limiting the amounts of commodities which may be purchased by a licensee from producers. For example, if it would tend to effectuate the act, he could prohibit a packer from feeding livestock which in our trade area is very necessary in order to maintain the balance of supply during certain seasons of the year.

"He could so allocate the business of competitors as to practically prevent any further development or expansion of the business of my company. He could fix the prices for which livestock could be purchased or products sold. None of these things would be unfair practices under the present law.

"Through his right to search through the books of the company he could ascertain whether any limitations upon cost accounting or earnings which he prescribed were carried out. In general, through the provisions which he might incorporate in the license, he would have absolute and complete dictatorship and control of the business of our company. It is a question

whether the officers of the company have any right to surrender the trust confided to them by their stockholders to manage the company without the express consent of the stockholders.

Encroaches on State Rights.

"Section 8 (3) (A) as amended prohibits processors, distributors and others from engaging in the handling of any agricultural commodities or products thereof or any competing commodity or product thereof in the current of or in competition with or so as to burden, obstruct, or in any way affect interstate or foreign commerce without a license. One can hardly conceive of any commodity in intrastate commerce which does not come into competition with some agricultural commodity or the products thereof or competing commodities in interstate commerce. The distinction between intrastate and in-



FEARS FOR HIS CLASS.

W. H. Wells, president Carstens Packing Co., Tacoma, Wash., tells of danger to smaller packers in proposed amendments to Agricultural Adjustment Act.

terstate is completely wiped out, and the control of the Secretary is as full and complete over intrastate commerce as it is over interstate commerce.

"This is very seriously to the disadvantage of the smaller packer whose business is conducted within the boundaries of a single state, or in a smaller area in competition with a larger packer whose business extends through the length and breadth of the land.

"The larger packer is in a far better position to adjust himself to the regulations and limitations of the secretary upon his business than is the small packer. For example, if the Secretary were to allocate sales of product to the several packing plants, the large plant could ship such proportions of its allotment as it desired to the area wherein was located the small packer, whose

total allotment is limited to his local business area.

Dictator for All Business.

"Under (3) (A) (11), the Secretary's power to issue licenses to engage in the handling of agricultural commodities or products thereof or any competing commodity or product thereof would make him the dictator of an exceedingly large proportion of the nation's business, as it is difficult to think of a commodity which does not come under some one of those headings. A very large proportion of the business of the country is in agricultural commodities, the products thereof, or of commodities in competition therewith.

"Under this act the Secretary issues licenses containing such terms and conditions as he deems expedient to effectuate the act, and issues his regulations relating thereto. If he finds there is a violation of law or of his regulations, he prosecutes the licensee, acts as judge in the case, imposes the penalty, and the courts are required to enforce his decree, if his action is in accordance with law. No such power should be given to any one human being to act as legislator, executive, prosecutor and judge.

"Our company is heartily sympathetic with the desire and efforts of the administration to bring about a speedy recovery from the depression. It has cooperated with the administration fully, and will continue to do so. It is confidently of the opinion, that the amendments proposed will not have the effect of hastening the recovery, but on the contrary will be a detriment to the recovery of the packing industry, and may even be destructive of its smaller units."

AAA Activities

Extension of the wheat sign-up period has been extended for farmers until May 16, so that those in drouth areas may come in the program. While the purpose of the wheat plan has been to adjust production to fit a contracted market, a secondary benefit is in the form of insurance in the drouth period, as benefit payments will be made on last year's crop rather than on the current crop.

Due to unfavorable weather conditions, producers of flue-cured tobacco participating in the 1934 adjustment program will be permitted to increase acreage or production of tobacco above the amount allotted under the contract. A maximum of 10 per cent increase of their base is permitted. Those who take advantage of the ruling will receive smaller payments than those adhering to 70 per cent of their base.

Complaints growing out of the cotton adjustment contracts will be adjusted by a committee of eight district agents from the agricultural extension service in as many states of the Cotton Belt. The work will be directed by J. Phil. Campbell of the AAA planning division.

Continued control of the pack of the canned cling peach industry will be discussed at a hearing to be held at Berkeley, Calif., May 25. The purpose is to increase returns to growers.

Practical Points for the Trade

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Sausage Color

Methods of handling have much to do with both outside and inside color on sausage, particularly such varieties as frankfurters and wieners. In some localities, color is used in the cook water while in others this is not permissible. One manufacturer says:

Editor The National Provisioner:

We do not want to use color on our frankfurters but we would like them to have a good appearance. We want them to look good not only on the outside but on the inside. Our understanding is that much good color can be developed as a result of proper manufacturing practice. Can you give us some pointers on this?

For best results mild cured meat used strictly at cured age is desirable. It is well, also, to use a fairly large percentage of beef in the product where the formula will permit. Approximately 20 per cent pork and 80 per cent beef is a good combination. Pork has a tendency to lose color while beef will hold color fairly well.

Nothing but crushed ice should be used in the product, and only sufficient quantities of this to keep the meats cool and give enough moisture so the sausage will not be too dry. About 20 per cent of crushed ice will be sufficient.

Use of Nitrite.

Some sausagemakers use nitrite in curing instead of nitrate or saltpeter, to get good results from a color standpoint. Not more than $\frac{1}{4}$ to $\frac{1}{2}$ oz. of sodium nitrite should be used to each 100 lbs. of meat. This material takes the place of sodium nitrate or saltpeter.

When it is used, care must be taken to see that this small quantity is thoroughly mixed with the other seasoning or spices and the meat. It is a powerful ingredient and the quantity suggested must not be exceeded.

It is recommended that the use of nitrite be experimented with on a small batch of meat before it is used in a large way, particularly in plants not accustomed to using nitrite in curing mixtures.

Getting Inside Color.

After the product is stuffed the sausages should be placed on the hanging truck or on racks in the cooler at a temperature of 36 to 38 degs. F. and left there for 6 or 8 hours, or preferably over night, before smoking and cooking. This method of handling helps to produce a nice red inside and outside color.

When the sausage comes out of the cooler, it is well to let it hang in natu-

ral temperatures for an hour or two before it goes into the warm smokehouse. Sausage is quite susceptible to sharp changes in temperature and if best results are to be secured these should be avoided.

The smoking should be done over a good even fire, starting at 120 degs. F. and raising gradually to 155 degs. F. at the finish. Care should be taken not to have the smokehouse hot enough to make the product drip or wrinkle.

Some Good Pointers.

Cook in 155 deg. water about 10 to 15 minutes, then put into cool water for a few minutes only and hang up to dry. If possible to do so, the best plan is to hang the wieners up on a truck after taking them out of the cook box and spray with cool water if they are not bunched. If bunched, placing in cool water is best.

The silent cutter and grinder knives and plates must be sharp to get good results and good color. The ice used should be crushed very fine or shaved.

Care must be taken, also, to see that the sausages are not exposed to draft, especially after they are taken out of the smokehouse and before they are cooked. This has a tendency to make them wrinkle.

Do you use this page to get your questions answered?

Bacon for Slicing

Many packers who make sliced bacon are not having satisfactory results. They handle the bacon for slicing as if it were to be sold as slab bacon. *This cannot be done.*

If the bacon is not carefully handled, cured and smoked the product is likely to mould when it is sliced and packaged, especially if it is held in the retail market for some days.

Sometimes the packer thinks this is the fault of the wrapping or container. This is not the case. *The trouble is in the method of handling.*

Instructions for preparing bacon for slicing have been prepared by THE NATIONAL PROVISIONER. Subscribers can secure copy by sending 10c in stamps with request on the attached coupon.

The National Provisioner,
407 So. Dearborn St., Chicago, Ill.
Please send me instructions on
"Bacon for Slicing."

Name.....

Street.....

City.....

Enclosed find 10c in stamps.

Tile Vats for Curing

Is there objection to the use of tile or concrete vats for curing? If so, what is it? How are such vats built? A packer says:

Editor The National Provisioner:

Please tell us if there is any reason why concrete or tile vats should not be used for curing. We have heard that they are objectionable. If not, will you give us an idea how the concrete vats are built?

There is no objection to either tile or concrete vats except that they are stationary and cannot be moved about, neither can they be put out in the sun to be dried out. Concrete vats with cement finish are used in a good many curing cellars, particularly where curing space is not at a premium.

In building concrete boxes, the cross walls should be about 4 in. thick, tied into the other walls and then the joints should be raked so the plaster will stick. Use hard burnt brick and straight Portland cement plaster for the brick. The plaster to be used on the surface of the boxes should be Portland cement plaster 1:2 (that is, 1 part cement and 2 parts sand). A small proportion of asbestos floats or asbestos fiber should be mixed in the cement which will make it work smoothly.

The floor of the vats should be 4 in. higher than the floor of the coolers. The bottom of the vats should be pitched a little to the front, about $\frac{1}{2}$ to 1 in., so that when the boxes are washed out it will permit the water to drain off.

A piece of 1½ in. pipe should be put through the floor wall on a level with the bottom of the vat. A molasses gate or valve can be put in this pipe, which is for use in draining the vat.

How to Peel Onions

Handling onions is sometimes a troublesome task in the sausage kitchen. One sausagemaker submits the following inquiry:

Editor The National Provisioner:

Is there any way to peel onions without "crying"? We use a good many in certain kinds of sausage and they are hard to handle.

The easiest way to overcome this trouble is to peel the onions in water. It is not necessary to let them lie in the water any length of time, but if each onion is held under water as the skin is removed it comes off easier and the fumes are not troublesome. Sometimes, where large quantities are peeled, it is necessary to change the water from time to time.

Drying Hog Hair

A packer who has a considerable monthly production of hog hair has not been saving it. He wonders if it would pay to do so. He writes as follows:

Editor The National Provisioner:

We slaughter about 2,200 hogs each month but have not been saving the hair. Could we do this without any considerable expense? If so, tell us how and just what equipment would be necessary to handle it.

It would pay to coil-dry or field-dry this hair. The field-dry hair is said to be of higher quality, but there is opportunity for much loss by this method.

Coil-Drying Method—For coil-drying hog hair, the procedure is as follows: Steam coils can be placed in a small-sized room, about 2 feet apart, in shelf form. A screen should be placed over each one of these coils. Perforated galvanized iron can be used for this purpose.

The hair from each day's killing is spread on these screens. If spread thin, it will probably dry over night. If it is spread thick it should be turned the next morning.

The hair should be thoroughly dried before being baled. If not, the heat created is likely to cause the bales to catch fire.

Field-Drying Method—Should you want to field-dry the hair, if you have space to do this, the hair can be taken directly from the scraping machine and spread on the ground or on the roof of a convenient building. The hair should be turned every day until it is thoroughly dry, when it is ready to be baled.

If there is a good deal of wind where this plant is located it is probable that the packer would lose a great deal of the hair by field drying. On the other hand if he has a protected flat roof or a convenient hillside pretty well protected from the wind the loss will not be great. At least it might pay to try this method and see just how much could be recovered as he is not saving the hair any way.

PAINT FOR POWERHOUSE.

One packer planning to brighten up his power department asks about aluminum paint. He says:

Editor The National Provisioner:

Is aluminum paint suitable for use on walls and ceiling in the power department?

Yes. Aluminum paint, properly applied, will render good service. Mix it according to manufacturer's instructions and end each brush stroke in the same direction. In this manner the flakes of aluminum will be overlapped in the same manner as the shingles on a roof.

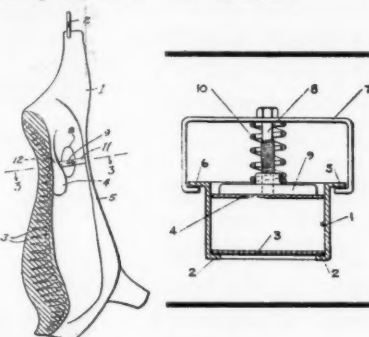
Recent Patents

New devices relating to the meat and allied industries on which patents have been granted by the U. S. Patent Office will be described in this column.

Preventing Distortion of Carcasses.

Left, below

Robert P. Lamont, jr., Larkspur, Colo. A device comprising a base with oppositely extending members pivoted to the base, the ends of the members adapted to abut the carcass at locations near the backbone and flank respectively. The base and members have a shape to conform to the normal interior contour of the carcass. Granted February 20, 1934. No. 1,948,269.



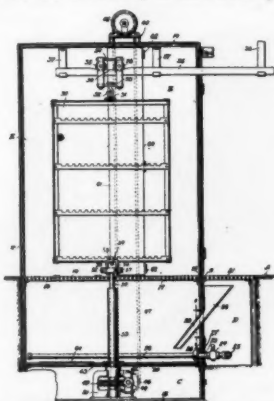
Method of Packing Meat.

Right, above

Charles Taylor Walter, Chicago, Ill., assignor to Swift and Co., Chicago, Ill. This is the method of producing a meat product which consists in mechanically molding a comminuted meat product, freezing while in such molds sufficient to permit removal of the product without appreciably altering its form, wrapping for the trade and subsequently freezing solid. Granted Mar. 13, 1934. No. 1,950,763.

Smokehouse Construction.

Leo Brand, New York, N. Y. A smoke house including a smoking compartment, a cage for supporting articles to be smoked, a non-rotary car-

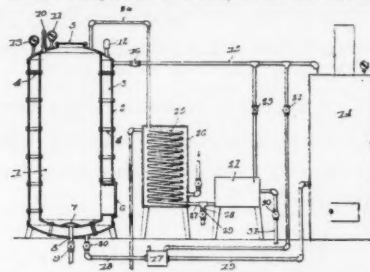


riage movable into and out of the smoking compartment. From this carriage a cage is suspended and swiveled for rotation, the cage driving means extending upwardly through the bottom of the compartment, with means for

detachably coupling the cage with the driving means including a cross rod at the bottom of the cage, also an apertured coupling head at the end of the driving means and a coupling brad adapted to straddle the cross rod and engage the apertured head. Granted March 6, 1934. No. 1,950,292.

Rendering Fatty Materials.

William Laabs, Racine, Wis., assignor, by mesne assignments, to Packers Equipment Development Co., Chicago, Ill. This is a process of preparing materials containing nitrogen compounds or proteins, for fertilizer or stock food purposes. It consists in digesting the materials in a closed steam tight container subjected to heat, in moist steam



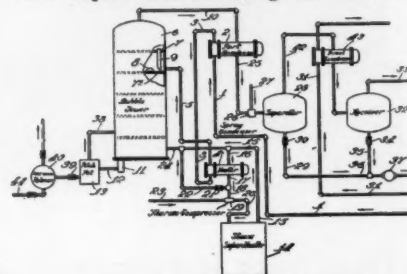
derived substantially entirely from the moisture contained in the materials. The steam atmosphere is then released to cause the removal of a further amount of moisture from the materials treated. Granted March 6, 1934. No. 1,950,360.

Refrigerating System.

Lars H. Vold, Butler, Pa. A refrigerating system for solid carbon dioxide comprising a plurality of evaporating chambers, with means for causing the carbon dioxide gas generated in one or more of the chambers to stimulate evaporation in other chambers. Granted March 6, 1934. No. 1,949,518.

Fatty Acids Distilled and Purified.

Stanley Goranflo, Philadelphia, Pa., assignor to Wilson & Co. This is a method of distilling higher fatty acids from fatty acid containing stock, which is done by heating the stock to a volatilization temperature while passing the stock in a restricted stream through a heating zone. The stock is then discharged upon an intermediate upper plate of a bubble tower. The stock next is allowed to descend the tower countercurrent to a stream of superheated steam, passing the uncondensed vapors from each plate through the bodies of liquid in the plates above the vapors and removing the uncon-



densed vapors above the final plate at a velocity of 4 feet per second or less. The fatty acids are then condensed from these vapors. Granted Mar. 13, 1934. No. 1,951,241.

Does Hot Weather Increase Your Truck Operating Costs?

With hot days at hand, does your truck operating cost go up alarmingly? Do you find drivers on long runs fearing for adequate protection to the load?

Dry-Zero insulated jobs have a margin of safety in extremes of temperature that has saved many a load and avoided many a loss from excessive operating costs.

The facts about Dry-Zero truck insulation are simply that it is the most efficient, lightest and most permanent material you can use. It is the lightest insulation available properly installed in the truck body. It will outlast the truck itself. It can never settle, disintegrate, oxidize or develop odors.

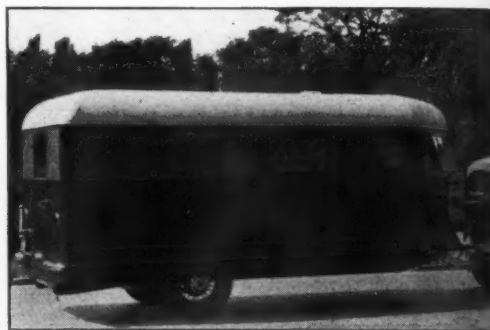
If you do not have a copy of the Dry-Zero booklet on truck insulation, you should have one for the dependable information it contains. Write to the Dry-Zero Truck Insulation Department for the free brochure, "Taking off the weight that cuts down payload." Dry-Zero Corporation, Merchandise Mart, Chicago. Canadian office, 687 Broadview Avenue, Toronto, Ontario.



Business is better
Buy trucks now



Many materials that were formerly used for insulation were found to be ideal for propagating fungus growths. Dry-Zero is thoroughly protected from such organisms. Here is a corner of the Dry-Zero Hot Room in which detailed studies are made of all kinds of fungi.



Vacations are beginning and thousands will be taking to the highroads. This is one way to do it with your own private hotel always in attendance. One of the features of this inn-on-wheels is the Dry-Zero Blanket insulation that keeps out the heat of the scorching summer sun, making it always comfortable, day or night. Wolfe Bodies, of Detroit, built this "Silver Dome Travel Coach."

SLAMMING LOCK

An interesting feature of this new job is a slamming lock with detachable handle carried in the driver's pocket. With arms full, he can slam and lock the refrigerator door while making delivery. Dry-Zero Sealpad all around conserves the dry ice refrigeration. Body on a Reo chassis by Hoffmann's Auto Body Service of Columbus, for H. Falter Packing Company.

DRY-ZERO
REG. U.S. PAT. OFF.
THE MOST EFFICIENT TRUCK INSULANT KNOWN

Refrigeration and Frozen Foods

Plant Cooling Notes

For the Meat Employee Who Is Interested in Refrigeration.

CUTTING DISCHARGE PRESSURE.

Improvement in the condenser system, including the water cooling system, offers a chance for improving the efficiency of many refrigerating plants, according to C. P. Goree, jr., Atlanta district manager of the Frick Co., in a paper read at the Georgia ice convention.

It is important in this connection to determine whether circulating pumps are correctly designed for the best operating conditions. Impellers of centrifugal pumps must be correct for a given volume and total head if best performance is to be had.

Each 10 degs. difference in the cooling water makes about 25 lbs. difference in discharge pressure. With the correct spray system or cooling towers there rarely should be water higher than 85 degs. entering the condenser. And with the correct quantity of 85-deg. water and the proper condenser the discharge pressure should rarely run higher than 185 lbs.

If, under correct conditions, the discharge pressure runs higher than this, the condenser is either dirty and needs cleaning or the system is contaminated with air and non-condensable gasses, or both. Each 10 lbs. higher discharge pressure increases the horsepower to drive the compressor about 4 per cent. For a 25-ton plant this amounts to about 55 kilowatt hours per day. With electricity averaging 1½¢ per kilowatt, the increased cost for every 10 lbs. higher discharge pressure is about 69¢ per day or \$252.00 per year.

These figures indicate how soon the installation and proper use of a gas purger will pay for itself. The example is for a small plant and for only 10 lbs. excess pressure. Many plants operate at considerably higher than 10 lbs. above the discharge pressure they should have, quite often as high as 45 lbs. too high. This means about 20 per cent excess power is being used. For different initial water temperatures to the ammonia condenser the discharge pressures should not run higher than follows:

60° F. water.....	117 pounds
65° F. water.....	129 pounds
70° F. water.....	142 pounds
75° F. water.....	156 pounds
80° F. water.....	170 pounds

85° F. water.....	185 pounds
90° F. water.....	201 pounds

TON OF REFRIGERATION.

After long discussion the U. S. Committee on Standards of Measurement has decided that the term "ton of refrigeration" should refer to heat removal at the rate of 12,000 B.t.u. per hour. The committee has recommended the adoption of the following initial standard:

A ton of refrigeration is the removal of heat at a rate of 12,000 mean British thermal units per hour.

A recognized alternative method of expressing the rate of the removal of heat is in (—) B.t.u./hour.

A ton-day of refrigeration is the quantity of heat removed when a rate of 1 ton is operative for the day or —288,000 B.t.u. This is approximately equivalent to the latent heat of fusion of 1 ton (2,000 lb.) of ice.

A recognized alternative method of expressing the quantity of heat removed is (—) B.t.u.

The relationships of these units to other units of measurement of refrigeration are as follows:

1 ton =	200 B.t.u./min.
	288,000 B.t.u./day.
1 ton ice-melting effect per day.	
12 Mwh (as defined by the A.S.H.V.E.)	
.900372 British commercial tons.	
—3023.9 Kg. cal./hr.	
3023.9 (French) frigories/hr.	
1 standard commercial ton (obsolete).	
—1 B.t.u./hr. =	.0000333 tons.
	—2520 Kg. cal./hr.
	—2520 (French) frigories/hr.
	1.687 lb. ice-melting effect per day.
QUANTITY.	
1 ton-day =	—288,000 B.t.u.
	1 ton ice-melting effect.
	.831 British theoretical units of refrigeration.
	—72,575 Kg. cal.
	72,575 (French) frigories.
—1 B.t.u. =	.00003470 ton-days.
	.000340 lb. ice-melting effect.
	—2520 Kg. cal./hr.
	2520 (French) frigories.

A. S. R. E. SPRING MEETING.

The 1934 spring meeting of the American Society of Practical Refrigerating Engineers will be held June 20, 21 and 22 at Skytop Lodge, Pa. The lodge is a resort hotel high in the Pocono Mountains and surrounded by a 3,000 acre reservation, which includes an excellent golf course and facilities for all outdoor sports. It is located about 110 miles from New York and Philadelphia.

The program will follow the usual procedure—with technical sessions on the mornings of the three days. Among the subjects that will be discussed are the following: problems in commercial refrigeration, commercial storage of foods, refrigerating system used in trucks, the rural milk problem, the water vapor centrifugal compressor and noise reduction. Numerous entertainment features have been planned.

REFRIGERATION NOTES.

Conrad H. Reid, Southern Bldg., Washington, D. C., has a permit for the erection of a refrigerator and storage building at 1114-16 Connecticut Ave., in that city.

The Ashburn Ice and Cold Storage Co., Ashburn, Ga., is rebuilding its plant which was destroyed by fire in December. Complete meat curing facilities will be included in the new plant.

The Superior Packing Co., 2125 Wabash Ave., St. Paul, Minn., of which Richard W. Nelson is manager, plans erection of a cooler addition to its plant.

Improvements calling for an expenditure of about \$4,000 are being made to the Biloxi plant of the Mississippi Ice & Utilities Co., Biloxi, Miss. The main cold storage rooms will be overhauled.

The municipal abattoir at Albany, Ga., is to be enlarged immediately. Additional refrigerating capacity and insulated storage rooms are among the improvements projected. C. T. Baker of Atlanta, Ga., is the consulting engineer.

PACKERS AND PRODUCERS.

(Continued from page 15.)

There are now in the United States approximately 125,000,000 men, women and children. Also at the present time there are approximately 175,000,000 meat animals: 67,000,000 cattle and calves, 52,000,000 sheep, and 56,000,000 swine. The job with which the meat industry is faced is the job of making these 175,000,000 meat animals provide nourishment for those 125,000,000 people.

Perishability of Meat Important Factor.

Now in this connection, I think that one of the most significant facts to keep in mind is the simple statement that meat is a perishable commodity. Sometimes the ranchers and producers produce more meat than consumers will buy at levels which will make possible a fair profit to them. At other times—when the pendulum swings the other way—they produce a relatively smaller quantity of meat in relation to the demand.

But—regardless of how much is produced—it must be consumed. Neither you, nor I, nor anyone else can keep fresh meat in a safety deposit vault. Therefore, the law of supply and demand in the meat business is simply a matter of adjusting the price to a level that will move the available supply into consumption, and, naturally, what the packer can get for meat and live stock by-products determines the price of the live stock.

Because meat is perishable, it must be sold immediately, regardless of whether it is sold at a profit or a loss. The manufacturer of non-perishable goods can—if he wishes—hold his products for months at a time (or even years at a time) while he is waiting for prices to improve. But, because meat is a perishable commodity, the packer is not privileged to hold his product back while waiting for better prices. Any packer who adopted such

COLD LINES



ARMSTRONG'S Cork Covering on cold lines is an efficient barrier to heat. Its low density means *low* coefficient of conductivity. And—because the inside surfaces are carefully machined, Armstrong's Cork Covering *hugs the pipe* tightly and eliminates air pockets that collect moisture.

These features, together with *long life* and *strength without excessive weight*, make Armstrong's Cork Covering the ideal insulation for all cold lines. You'll find *this* covering will give you maximum protection against refrigeration losses. It will insure worth while saving in refrigeration dollars for you. Let our engineers show you just *how much* you actually can save. No obligation. Write Armstrong Cork & Insulation Company, 952 Concord St., Lancaster, Pa.



Armstrong's

CORK COVERING FOR COLD LINES



The MODERN COMMERCIAL BODY COOLING UNIT



Model A
Cap., 150 lbs.
Wgt., 140 lbs.
Body Space,
11 cu. ft.

1. Insulated surface, to eliminate condensation forming on Unit. (No water to soak products.)

2. Expels cold air to TOP of body to keep body temperature uniform.

3. Maintains 40° - 50° temperature.

4. Motor driven fan; off car battery.

5. Uses wet ice—inexpensive to operate.

THEURER WAGON WORKS, INC.
INSULATED COMMERCIAL REFRIGERATED
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SOLVAY SODIUM NITRITE USP

A reliable, efficient, and economical cure

Solvay Sodium Nitrite conforms to the exacting standards of the United States Pharmacopoeia. It is manufactured under the strict supervision of The Solvay Process Company, America's oldest and largest producer of alkalies—America's best-known name in the field of alkalies and chemical products.

Solvay Sodium Nitrite is packed in convenient size containers. Available from many warehouses located at points of vantage throughout the entire country. Write to us for samples, prices and delivery point nearest you.

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SOLVAY CALCIUM CHLORIDE FOR REFRIGERATION PLANTS

Safety and economy urge the use of Solvay Calcium Chloride as a brine medium. Prevents corrosion. Avoids clogging. Reputation established through years of outstanding performance on the job. Write for information. Known everywhere as

"THE SAFE BRINE MEDIUM"

a policy would mighty soon put his banker into the packing business.

Heavy Financing Required.

Then there is the question of financing. Before the wheels can turn in the various packing plants tomorrow morning, more than \$500,000,000 worth of land, buildings, and equipment must be available—nearly 200,000 employees must be in their places and many hundreds of thousands of dollars worth of meat animals must be on hand for transformation into hams, bacon, beef steaks, and lamb. All of these items obviously take money—and lots of it.

There is, however, an additional financing necessary as the operations go forward. The meat packing industry will use millions of dollars worth of supplies this year—such as fuel, containers, ice, salt, sugar, etc.

In 1931, the latest year for which comprehensive and official figures are available, more than 100,000 wage earners (not including salaried employees) drew many millions of dollars in wages. The livestock purchased by the packers in the same year cost nearly a billion and a half dollars.

In this connection, it may be of interest to you to know that the meat industry has co-operated fully with President Roosevelt and the Administration's Recovery Program. Only recently it was the privilege of the Institute of American Meat Packers to report to General Hugh S. Johnson that figures of the Bureau of Labor Statistics showed employment and payrolls in the meat packing industry have been substantially higher than in other manufacturing industries.

MR. MULLEN: I still think, Mr. Hunter, that there are a great many farmers in the Corn Belt who believe that the meat packers are making more money than they are in the production of meat for the consuming public.

What is your answer to that question, Mr. Hunter?

Packers' Profits Low.

MR. HUNTER: My answer to that, Mr. Mullen, is that profits in the meat packing industry have been notoriously low—and that same situation still continues.

For example, if profits from all sources in the meat packing industry last year had been divided among all the producers of live stock in the United States, they would have increased the amount of money that the producers received for their hogs, cattle, and sheep only about one-seventh of one cent per pound.

But there is another way to demonstrate the comparatively meager profits in the packing industry. Income tax returns show that, during the ten years ending in 1931, the average profit of all manufacturing industries was nearly 5 cents per dollar of sales, but in the meat packing industry, the average

Meat Broadcasts

The Live Stock and Meat Forum is broadcast every Saturday from 1:30 to 1:45 p. m. Central Daylight Saving Time, 12:30 to 12:45 p. m. Central Standard Time over the following stations of the National Broadcasting Company:

WOW—Omaha	590 Kilocycles
WDAF—Kansas City	610 Kilocycles
WBA—Madison	1280 Kilocycles
WEBEC—Duluth	1290 Kilocycles
WDAY—Fargo	940 Kilocycles
KFYR—Bismarck	550 Kilocycles
WLS—Chicago	870 Kilocycles
WHO—Des Moines	1000 Kilocycles
WTMJ—Milwaukee	620 Kilocycles

"THE ROMANCE OF MEAT" is broadcast every Sunday from 4:00 to 4:15 p. m. Eastern Daylight Saving Time, 3:00 to 3:15 p. m. Eastern Standard Time, or 3:00 to 3:15 p. m. Central Daylight Saving Time, 2:00 to 2:15 p. m. Central Standard Time, over the following stations:

WEAF—New York	660 Kilocycles
WEEL—Boston	590 Kilocycles
WTAG—Worcester	580 Kilocycles
WFF-WLIT—Phila.	560 Kilocycles
WRC—Washington, D. C.	940 Kilocycles
WBEN—Buffalo	900 Kilocycles
WTAM—Cleveland	1070 Kilocycles
WTIC—Hartford	1060 Kilocycles
WMAQ—Chicago	670 Kilocycles
WJAI—Providence	890 Kilocycles
WCSH—Portland, Me.	920 Kilocycles
WFBZ—Baltimore	1270 Kilocycles
WGY—Schenectady	790 Kilocycles
WCAE—Pittsburgh	1220 Kilocycles
WSAI—Cincinnati	1330 Kilocycles
WWJ—Detroit	920 Kilocycles
WDAF—Kansas City	610 Kilocycles
KSD—St. Louis	550 Kilocycles
WOW—Omaha	590 Kilocycles

profit in those same ten years was less than one cent per dollar of sales.

In no single year since 1924 have the earnings of the packing companies—taken as a whole—averaged as high as 6 per cent on the investments of their shareholders. The average earnings, as a matter of fact, have been approximately four per cent.

Why Are Packers Necessary?

MR. MULLEN: You have been giving so many interesting facts, Mr. Hunter, that I hesitate to interrupt you like this; but it occurs to me—from the conversations I have had with producers—that they would like to know why the services of the meat packers are essential. In other words—why wouldn't it be just as economical for the producers to slaughter their own live stock and peddle it to the meat markets closest to their farms?

MR. HUNTER: I am glad you brought that point up, Mr. Mullen. You must keep in mind that the meat packing industry is a highly organized business and—due to the extensive research that has been conducted by scientists—the meat packing industry has been able to utilize a great many materials which previously had been wasted.

Even today, on the average American

farm if pigs or steers or sheep are slaughtered, there is a tremendous waste for the reason that these farm slaughterers have no means of utilizing the by-products. On the other hand, the professional meat packing establishments have found a means of utilizing these so-called "waste materials" which make up approximately 25 per cent of the live weight of the meat animal.

Were it not for this fact, it would be impossible for the meat packers to pay American farmers anywhere near as much for their live stock as is now being paid.

Service to Producer and Consumer.

And so, in conclusion, let me emphasize that the meat packing industry operates to the benefit of the producer and consumer alike. It is a basic industry. It operates on a margin of profit that is meager compared to the profits in most manufacturing industries. It serves the farmers in the Corn Belt and the cattlemen on western plains—and it serves the dwellers in city apartments with equal facility—with equal ability.

We are proud of our industry. It has met every challenge that the history of our nation has offered. It stands ready to meet every challenge that the future may hold in store.

MR. MULLEN: I think, Mr. Hunter, that you have presented the situation of the American farmer and the American meat packer in an entirely new aspect; and I'm of the opinion that any fair-minded citizen—whether he be farmer or city dweller, will agree that the live stock and meat industry are efficiently organized in the best interest of the producer as well as the consumer of meat.

MEAT PLANT COOLER SPACE.

Refrigerated space in meat packing plants increased 2,230,583 cubic feet during 1933 as compared with the two years previously, although total cold storage space decreased 28,901,473 cubic feet during the same period, according to U. S. Bureau of Agricultural Economics. At the end of the year meat packing plants had a total of 253,829,644 cubic feet of cold storage, compared with 251,599,061 cubic feet at the end of 1931. Total cold storage space in the country in 1933 was 711,941,769 cubic feet, compared with 740,843,242 cubic feet in 1931.

The decrease in public cold storage space in 1933 as compared with 1931 is probably due to the fact that a number of warehouses engaged in the brewery business before prohibition went back into that business after the repeal of the eighteenth amendment.

Statistics on refrigerated space in the United States, including that in meat packing plants, is given in the following table:

Refrigerated Space in the United States.

Year	Meat Packing Establishments		Private Cold Storages		Public Cold Storages		Combined Public and Private Cold Storages		Packing Establishments Doing Public Cold Storage Business		Total Refrigerated Space	
	Number Whses.	Space (cu. ft.)	Number Whses.	Space (cu. ft.)	Number Whses.	Space (cu. ft.)	Number Whses.	Space (cu. ft.)	Number Whses.	Space (cu. ft.)	Number Whses.	Space (cu. ft.)
1921	443	258,548,900	275	15,346,156	342	194,166,381	220	59,743,977	22	35,173,388	1302	542,878,802
1925	397	246,165,622	294	24,065,827	416	242,563,913	212	57,034,780	34	56,837,606	1323	626,667,750
1927	378	245,554,904	273	24,806,867	462	273,896,321	219	57,275,110	31	56,314,371	1363	667,846,573
1929	375	266,294,967	270	29,132,614	517	316,810,392	200	60,321,748	29	56,065,142	1400	728,594,833
1931	345	251,599,061	249	35,222,469	529	328,702,741	209	58,853,463	24	60,465,506	1356	740,843,242
1933	334	253,829,644	225	32,738,700	540	317,211,350	175	64,717,783	25	43,444,292	1299	711,941,769



Produces Perfect Cuts!

The new, improved B & D HAM SAW is more than just another new model. Combining all the advantageous features that made the original B & D Ham Saw so universally popular, this improved saw was designed specifically for greater speed, greater efficiency and greater economy!

LIBERAL TRADE-IN

The liberal trade-in allowance being offered on the purchase of new B & D HAM SAWS makes this the ideal time to replace your worn, obsolete saws easily and economically. Write for complete details!

- 1 Gears totally enclosed. Bone dust or fat can't get in.
- 2 Gears revolve in grease which is applied with grease gun.
- 3 Longer wearing gears, and larger. Uses $\frac{1}{4}$ " instead of $\frac{1}{8}$ " balls.
- 4 Larger motor bearings bring longer wear to heads and bearings.
- 5 Larger motor shafts of highest grade nickel steel.
- 6 Stronger, huskier motor.
- 7 Head removable without dismantling.
- 8 Ball race protected by one-piece nut.
- 9 New longer wearing, positive trigger switch. Can't be accidentally turned on or off.
- 10 Switch block and handle can be demounted easily without cutting wires.

Sole Distributors

Best & Donovan

332 S. Michigan Ave., Chicago, Ill.



HUNDREDS of food manufacturers to whom quality is an important factor, say that salt that's always uniform is an important ingredient in their products.

Uniformity is an outstanding quality of Diamond Crystal Salt. It reacts and behaves consistently—today, next week or next year—whether in the baking of bread, the

curing of meat, the making of sausage, or the blending of flour.

And in purity, mildness, and solubility, too, Diamond Crystal Salt stands unexcelled. That's because it's made by the exclusive Alberger Process, the key to all salt goodness. Diamond Crystal Salt Company, (Inc.), 250 Park Avenue, New York, N. Y.

DIAMOND CRYSTAL SALT

UNIFORM IN COLOR... PURITY... DRYNESS... SOLUBILITY... SCREEN ANALYSIS... CHEMICAL ANALYSIS... CHARACTER OF FLAKE

A Page for Purchasing Departments

FASTER CASING CLEANING.

Progress in methods of hog casing preparation has been one of machine development. At one time all casing cleaning operations were performed by hand. Today, except for selecting, packing, etc., these are done with power-operated equipment. Savings in labor and floor space have resulted, yields have been increased and working conditions have been improved.

Basic operations consist in stripping the green guts, soaking them to loosen the slime, breaking down the slime in a slime-crushing machine, and lastly thorough cleaning in a casing-cleaning machine. This latter operation removes remaining slime and foreign

eliminated. (See THE NATIONAL PROVISIONER of July 1, 1933, for a description of the equipment and methods used in the fresh cleaning of hog casings.)

In a hog casing cleaning unit consisting of the above-named equipment and with the necessary tanks, time of processing and percentage of yield are dependent in large measure on the final machine in the line—the casing cleaning machine. This should have the capacity to handle promptly the casings that come to it, and should clean them with the least damage. The latter requirement is particularly important. When a casing is damaged there is not only a direct loss, but some of the labor put into the casing in previous operations is wasted.

In one of the casing cleaning departments of the Oppenheimer Casing Co., Chicago, experiments are being conducted with a new casing cleaning machine developed by one of the casing experts of the company and manufactured by the J. W. Hubbard Co. Results to date are reported to be very satisfactory.

This machine, shown in operation in the accompanying illustration, uses no new principles of operation, those found satisfactory for so many years being employed. Effort has been concentrated on details of design and construction with the view to increasing reliability, eliminating vibration, preventing misalignment of scraper and clipped shafts, and reducing the time necessary to change them as they become dull or worn. Tests have shown that because of the features mentioned this machine can be kept in useful work for a large percentage of each working day.

Driving mechanism is similar in many respects to the transmission case of an automobile. It consists of spiral and worm gears on finished shafts, all running in ball bearings and fitted into a housing. The drive runs in a bath of heavy oil. Ends of the scraper and clipper shafts are provided with taper extensions ground to fit into correspondingly taper sockets at the ends of the driving shafts, making it impossible to get scraper and clipper shafts out of alignment or balance when making a change over, the driving mechanism not being disturbed. This construction makes it possible to make the change in a comparatively short time. The machine is mounted on a heavy cast iron base.

Scraper and clipper shafts may be of spring bronze or Monel metal. Main drum is a true surface, and counter-balanced to maintain the correct tension between drum and scraper shaft. Feed rolls are covered with grease-resisting rubber and duck, and are carried on an adjustable bracket so they may be raised or lowered to the height most suitable for the operator. They are also pivotally mounted on this adjustable bracket so they may be tilted to any desired angle.

In addition to satisfactory capacity and little damage to casings, the machine is liked by the operating force because it occupies little floor space, is convenient to operate, quiet in operation and practically vibrationless.

TRACK DOOR OPERATING DEVICE.

A track door for coolers, easily installed and simple and positive in operation, has been developed recently by The Cincinnati Butchers' Supply Corp., Cincinnati, O.

The device, shown in the accompanying illustration, consists of a cast brass arm and pin fastened to the top of the cold storage door. This pin engages a brass cam and either opens or shuts the track door as the cold storage door is opened or closed. A steel plate is fitted to one side of the track door and the operating device attached to it. Angle irons are fastened on each side of the head and support a steel pin on which the track door is hinged. Wood dowels are driven through the track door to prevent warping.

No springs are required to hold the door open or closed. When the cooler door is opened the operating cam is

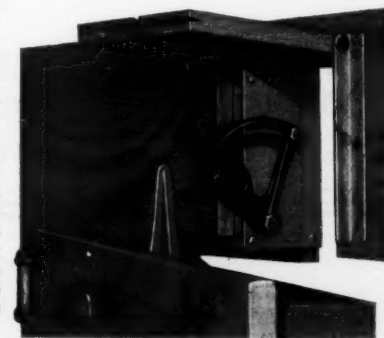


AIMS TO CUT CLEANING COSTS.

This new casing cleaning machine utilizes principles long employed, principal improvements being in details of design and construction. Scraper and clipper shafts can be changed quickly and cannot get out of alignment or balance. The machine, made by the J. W. Hubbard Company, is installed in a cleaning department of the Oppenheimer Casing Co., Chicago.

matter not taken out in the stripping machine and prepares the casings for salting after they have been graded and measured.

Hog casing cleaning formerly required days, it being necessary to break down the slime by fermentation in warm water. Today, with modern equipment, the process is reduced to hours, and the odors which necessarily resulted from the fermenting process and were so objectionable have been



POSITIVE IN ACTION.

When the cooler door is opened or closed the pin on the arm engages the cam and opens or closes the track door. When the cooler door is closed the pin presses against the cam holding the track door tightly against the frame.

pulled past center holding the track door open. When the cooler door is closed the pin on the operating arm presses against the cam holding the track door tight against the frame. Gaskets on three sides of the track door and a felt wiper strip on the bottom seal the track door when it is closed. The company has applied for a patent on the device.

WILSON & BENNETT EXPAND.

Wilson & Bennett, steel container specialists, have appointed the Southwest Sales Company as their representatives in the Houston, Texas, territory. This company have for several years represented Wilson & Bennett in the Dallas territory. Complete warehouse facilities have been established in Houston and a stock of small containers will be maintained for the convenience of the trade, it is reported. For the time being, correspondence will be handled from the Dallas office. J. B. Shortridge of the Southwest Sales Company will be in charge of the Houston territory.

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Market for hog products backed and filled the past week in a mixed trade, moving at times with erratic fluctuations in grains. Lard displayed a steadier tone. Commission houses were on both sides. Some realizing was encountered on the swells, but on the set-backs there was evidence at times of buying by cash interests, supposedly against cash trade.

Cash trade was routine. Evidence of decreasing stocks at Chicago was a helpful influence. Hog run was above expectations at times, but this, it was felt, was partly due to the drought in the West and Northwest, which may have forced some marketing of live-stock.

The hog market was unsteady and operated against bulges in product futures. Offsetting this, however, was the enlargement of governmental buying of hogs for relief purposes.

Hog Receipts Drop.

Average price of hogs at Chicago at the beginning of the week was 3.55c, compared with 3.65c the previous week, 4.90c a year ago and 3.35c two years ago. Top price of hogs at Chicago sold off to around 3.70c, steadying later to 3.80c.

Receipts of hogs at western packing points last week were 408,200 head, compared with 419,300 head the previous week, and 463,500 head the same week last year. Average weight of hogs received at Chicago last week was 231 lbs., compared with 233 lbs. the previous week, 252 lbs. a year ago and 237 lbs. two years ago.

There was gossip in the trade in the East relative to lard in England going into the soap kettle. This, it was said, emphasizes the extreme cheapness of this product.

Seeking to support hog prices, the government contracted to buy a maximum of 225,000 head of hogs by the end of May. The Federal Surplus Relief Corporation has awarding bids to 27 meat processors at 23 market points.

Buying under these bids began immediately this week and will continue during the next 15 market days at the rate of about 15,000 head a day, according to Harry L. Hopkins, president of the Federal Surplus Relief Corporation.

This operation is a continuation of relief buying, which has been conducted throughout the winter to utilize pork in excess of the normal requirements of the customary trade channels, according to the AAA. Prior to the new awards, the government was taking ap-

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Cold storage holdings of lard in the United States at the beginning of May were placed at 179,441,000 lbs., compared with 173,775,000 lbs. on April 1, 71,895,000 lbs. on May 1 last year, and a five-year average of 113,650,000 lbs.

Lard stocks at Chicago during the first half of May decreased 2,985,000 lbs. to 117,330,000 lbs., compared with 35,563,000 lbs. at mid-May last year.

PORK—Market was steady and demand fair at New York. Mess was

quoted at \$20.25 per barrel; family, \$21.00 per barrel; fat backs, \$15.00@17.00 per barrel.

LARD—Demand was fair at New York and the market was steady to firm. Prime western was quoted 4.40@4.50c; middle western, 4.15@4.25c; New York City tierces, 3 3/4c; tubs, 6 1/4c; refined Continent, 4 1/4c; South America, 4 1/4c; Brazil kegs, 4 1/4c; compound, car lots, 7 1/4c; smaller lots, 7 1/2c.

At Chicago, regular lard in round lots was quoted at 2 1/2c over May; loose lard, 40c under May; leaf lard, 40c under May.

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BEEF—Market was steady at New York and demand was fairly good. Mess was nominal; packer, nominal; family, \$12.00@13.50 per barrel; extra India mess, nominal.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, May 1, 1934, to May 16, 1934, totaled 10,225,104 lbs.; tallow, none; greases, 22,000 lbs.; stearine, 214,800 lbs.

Hog Cut-Out Values Better

Some improvement was shown in the cut-out value of hogs this week over that of a week ago, due in large measure to some change in the price of certain fresh pork cuts and to little change in the price of well finished live hogs.

The general trend in the hog market was slightly lower this week, being the eleventh successive week that hog values were lower. Top for the week at \$3.80 at Chicago compares with \$3.85 a week ago, \$5.45 a year, \$3.70 two years ago and \$4.95 about three months ago, when the top for the year was made.

Prices on weights above 200 lbs. show little change and packing sows held steady. Other kinds were lower. Buying of hogs for government account, which began on Tuesday, was expected to have a favorable influence on the market.

Receipts at the seven principal markets for the first four days of the week totaled 300,000 head against 277,000 last week and 239,000 a year earlier.

Slow outlet for pork meats, both fresh and cured, had a tendency to hold hog prices down, although weakness was evident in other livestock markets as well. Stocks of meat and lard on hand continue heavy when compared with a month and a year ago and lard particularly is in a troublesome situation in the light of slow domestic outlet and sharp curtailment in the export market.

The following test is worked out on the basis of live hog costs and green product prices at Chicago during the first four days of the current week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE. It is assumed that every packer is keeping a careful check on his hog tests as his total product cost is high and selling prices are out of line with costs.

	160 to 180 lbs.	180 to 220 lbs.	220 to 250 lbs.	250 to 300 lbs.
Regular hams	\$1.52	\$1.62	\$1.63	\$1.61
Picnics	.41	.38	.36	.33
Boston butts	.37	.37	.37	.37
Pork loins	1.19	1.07	.95	.82
Bellies, light	1.24	1.17	.78	.28
Bellies, heavy27	.73
Fat backs13	.29
Plates and jowls	.08	.09	.09	.12
Raw leaf	.12	.12	.12	.12
P. S. lard, rend. wt.	.75	.62	.75	.68
Spare ribs	.06	.06	.09	.06
Regular trimmings	.12	.12	.11	.11
Feet, tall, neckbones	.04	.04	.04	.04
Total cutting value (per 100 lbs. live wt.)	\$5.90	\$5.86	\$5.68	\$5.83
Total cutting yield	68.00%	69.00%	70.50%	71.80%
Crediting edible and inedible offal values to value of well finished live hogs of the weights	the above totals and deducting from these the shown plus all expenses, including the process-			
ing tax of \$2.25 per cwt., the following results are secured:				
Loss per cwt.	\$.30	\$.40	\$.53	\$.61
Loss per hog	.51	.80	1.24	1.68

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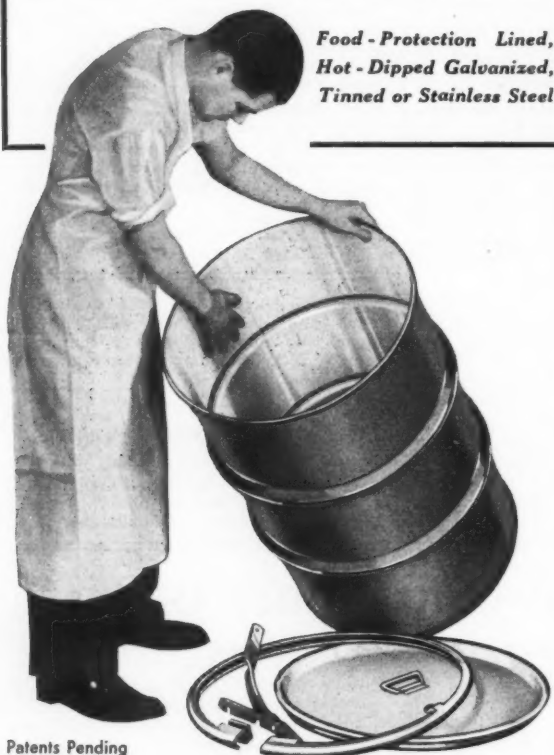
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Leading Packers have adopted these Steel Barrels, because they insure product purity, eliminate losses from leakage and soakage—and they win "Customer Preference" for the brands sold in them.

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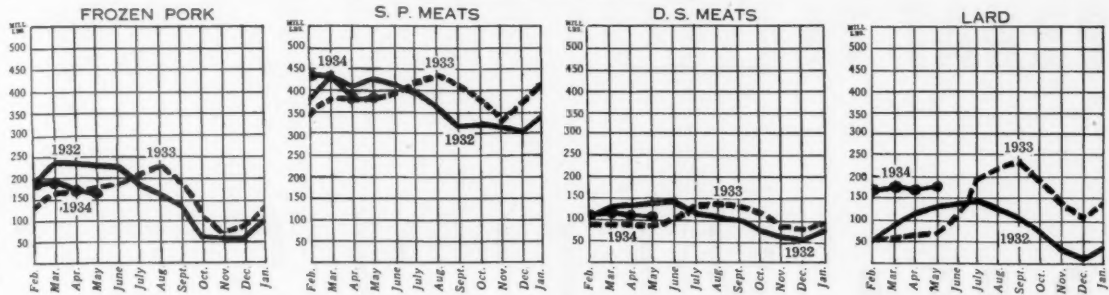
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MonoService Co.
 NEWARK NEW JERSEY

STORAGE STOCKS OF PORK AND LARD

IN THE UNITED STATES—U. S. GOVERNMENT REPORT



THE NATIONAL PROVISIONER CHART SERVICE—COPYRIGHT 1934 BY THE NATIONAL PROVISIONER INC

This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trend of accumulations of stocks of meat and lard on hand in the United States on May 1, and during the first four months of 1934, compared with like periods of one and two years ago.

Consumption of pork meats and lard appears to have declined in spite of the fact that there were some 400,000 fewer hogs slaughtered under federal inspection in April than in the same month a year ago, that the government drew considerable supplies off the market for relief purposes, and that both beef and lamb prices were high. Stocks on hand were larger than those of May 1, 1933, and in the case of lard stocks were more than double those of a year ago. When compared with the five-year-average on May 1 meat stocks are less, but lard stocks are higher.

Recent government awards include some 10,000,000 lbs. of meat for delivery during May. This will be drawn from stocks already in cure. Other awards will account for some quarter of a million head of hogs during the month, the meat from which will go into cure for later distribution.

Frozen Pork.—Stocks of frozen pork show little change from those of the same period a year ago, although when compared with those of April 1, 1934, they are slightly less. No unusual flow of stocks to the freezer was witnessed during the month. Such freezing as was done was largely for meat for future cure. The cost of all product is too high to attempt much in a speculative way through freezer channels.

S. P. Meats.—The outlet for pickled meats through smokehouse channels has been slow. Little change in the quantities on hand was witnessed during the month in spite of the fact that stocks of government meats, figures for which are included in the total, were materially reduced in this period. Part of the slow movement during the month can be attributed to the fact that retailers had a heavy holdover of product from the Easter trade, some of which was not cleaned up until well into May.

D. S. Meats.—Although there was a relatively light production of dry salt meats during April with a fair outlet and a reasonably firm market, stocks at the end of the month showed little

change from the figures of a month earlier. Movement of dry salt meats into consumptive channels is being influenced to a considerable extent in some parts of the country by the extensive distribution of a variety of relief foods.

Lard.—Lard stocks are very heavy. They are more than double those of a year ago and are some 65,000,000 lbs. higher than the five-year-average on May 1. This is due to slow domestic outlet and to sharp reduction in the export outlet. The latter proved to be a particularly bearish factor, resulting from the quota and tariff barriers erected by other countries and by the processing tax at home. Slow rebates on the tax on product for export has increased financing difficulties. The low price of the product in domestic channels has made production costs almost prohibitive. Lard appears to be one product badly in need of help of some kind. Government contracts for delivery during May call for something over 5,000,000 lbs. of lard, but this is small when stocks are considered.

CURED MEAT PRICES.

Cured pork prices at Chicago for April, 1934, with comparisons, are reported by the Bureau of Agricultural Economics as follows:

CURED PORK AND PORK PRODUCTS.

	Apr. 1934.	Mar. 1934.	Apr. 1933.
Hams, smoked, reg. No. 1—			
8-10 lbs. avg.	\$15.69	\$15.62	\$13.21
10-12 lbs. avg.	15.25	15.00	12.96
12-14 lbs. avg.	14.62	14.62	12.46
14-16 lbs. avg.	14.62	14.60	11.93
Hams, smoked, reg. No. 2—			
8-10 lbs. avg.	14.25	14.25	11.52
10-12 lbs. avg.	14.50	14.38	11.40
12-14 lbs. avg.	14.25	14.12	11.13
14-16 lbs. avg.	14.25	14.06	10.98
Hams, smoked, skinned, No. 1—			
16-18 lbs. avg.	15.41	15.63	13.18
18-20 lbs. avg.	15.31	15.44	13.15
Hams, smoked, skinned, No. 2—			
16-18 lbs. avg.	14.62	14.06	12.02
18-20 lbs. avg.	13.31	13.06	11.49
Bacon, smoked, No. 1 dry cure—			
6-8 lbs. avg.	18.50	18.12	15.12
8-10 lbs. avg.	18.00	17.88	14.31
Bacon, smoked, No. 1, S. P. cure—			
8-10 lbs. avg.	16.25	16.06	12.50
10-12 lbs. avg.	15.62	15.46	11.56
Picalas, smoked—			
4-8 lbs. avg.	11.56	11.75	8.62
Backs, dry salt—			
12-14 lbs. avg.	6.19	6.75	5.97

LARD.

Refined, H. W. tubs.	7.50	7.88	6.09
Substitutes	7.44	7.38	6.16
Refined, 1 lb. cartons.	8.00	8.44	6.78

STOCKS IN COLD STORAGE.

Stocks of meat and lard in cold storage on May 1, 1934, and those of one and two years ago, as shown in the accompanying chart, are reported as follows:

1932.				
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan. 1.	141,498	333,018	84,916	50,818
Feb. 1.	137,075	383,411	103,892	78,338
Mar. 1.	244,151	445,346	122,902	92,861
Apr. 1.	248,208	420,966	124,969	106,411
May 1.	239,745	430,290	127,857	110,724
June 1.	224,778	436,413	127,601	129,328
July 1.	196,065	414,372	120,743	131,500
Aug. 1.	159,055	372,767	111,210	121,618
Sept. 1.	121,114	347,941	109,428	103,160
Oct. 1.	78,569	327,822	91,168	70,582
Nov. 1.	59,844	306,758	65,561	24,358
Dec. 1.	62,294	294,590	40,285	29,186

1933.				
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan. 1.	102,648	322,229	69,190	40,481
Feb. 1.	143,085	350,114	81,885	62,841
Mar. 1.	163,881	398,592	86,948	85,182
Apr. 1.	153,096	399,925	87,117	81,713
May 1.	165,875	374,738	90,063	67,851
June 1.	159,055	372,767	111,210	110,724
July 1.	121,779	315,861	131,218	196,941
Aug. 1.	228,333	432,900	146,613	218,267
Sept. 1.	194,822	414,222	144,090	224,207
Oct. 1.	128,497	374,320	126,145	192,502
Nov. 1.	75,469	324,962	92,633	138,500
Dec. 1.	81,722	261,385	81,186	110,394

1934.				
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted).			
Jan. 1.	129,763	402,632	97,301	132,510
Feb. 1.	177,292	442,438	110,674	198,756
Mar. 1.	171,539	434,962	92,633	177,500
Apr. 1.	167,456	381,248	108,338	173,775
May 1.	165,772	331,633	107,919	179,441

WORLD PORK SUPPLIES.

Hog production in continental Europe during 1934 is expected to show some increase over that of 1933, according to information available in the U. S. Bureau of Agricultural Economics. The increases under way in Germany, Czechoslovakia, Austria and other countries probably will be sufficiently large to offset a substantial reduction in Denmark and some other exporting countries. In the United States the unfavorable relationship between hog prices and corn prices and the agricultural adjustment program for hogs are likely to result in a material decrease in hog slaughter during the remainder of 1934. Largely because of the relatively high hog prices in Canada during the last year some increase in

(Continued on page 32.)

TO BE A PIONEER

● A new Empire . . . a new Market . . . each springs from the vision of a pioneer who sees far beyond the present. Each becomes a reality because some one has the courage to blaze a trail.

VISKING came into being because of the vision of a definite *need* in the Meat Industry—the first vital improvement in sausage making in hundreds of years!

Blazing a fresh trail, Visking introduced a new packaging idea of tremendous selling power and gave to sausage a truly modern merchandising note—enabling sausage manufacturers to compete on an equal basis with the many other splendidly packaged foods which have steadily encroached on the sausage market.

And Visking still pioneers! Finer methods of manufacturing, closer cooperation with the trade,

new aids in merchandising, are constantly being developed—opening up vast new markets with the vision and the foresight of the Pioneer.

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Over 70 patents issued by the United States and Foreign countries are owned by The Visking Corporation with many more pending. Purchasers of Viskings are licensed by The Visking Corporation to practice some of their patented processes during the preparation of food products when packaged in Viskings. However, licenses do not extend to the use of these patented processes in the preparation of products not to be packaged in Viskings.



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There is a Williams for every by-product crushing or grinding job. Easiest construction predominates. Especially designed to grind greasy cracklings and tankage. Other types crush green bones and hash dry rendering materials. We also build the well known "Full-Floating" Vibrating Screen for sifting greasy cracklings.

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OLDEST AND LARGEST BUILDERS OF HAMMERMILLS IN THE WORLD
PATENT CRUSHERS GRINDERS SHREDDERS

WORLD PORK MARKETS.

(Continued from page 29.)

hog production in that country for the last half of 1934 appears likely.

Hog prices in both domestic and foreign markets weakened during April. The decline in the United States was chiefly the result of a seasonal increase in hog slaughter. Prices of bacon and hams on the British market declined during April, and lard prices declined in both Great Britain and Germany. Total bacon imports into the United Kingdom in March were the smallest for the month since 1929. During recent months British imports of lard have been relatively large, but German lard imports have been much less than other post-war years.

United States exports of pork during the first half of the present marketing year have been about 35 per cent larger than last year, with most of the increase occurring in exports of frozen pork. During the same period total lard exports showed a decrease of 14 per cent. Nearly all of this decrease was the result of smaller exports to Germany.

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended May 12, 1934, were as follows:

Point of origin.	Commodity.	Amount.
Argentina—Canned corned beef.	69,000 lbs.	
Canada—Pork cuts	160 lbs.	
Canada—Bacon	3,236 lbs.	
Germany—Ham	7,057 lbs.	
Germany—Sausage	3,102 lbs.	
Hungary—Salami	1,925 lbs.	
Italy—Salami	1,571 lbs.	
Uruguay—Canned corned beef.	83,900 lbs.	

CUT YOUR GRINDING COSTS



STEDMAN'S Type "A" Hammer Mills are especially adapted for the reduction of packinghouse by-products, fish scrap, etc. Their extreme sectional construction saves time in changing hammers and screens and in the daily clean-up which is required where edible products are reduced.

Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 pounds per hour. Write for bulletin 908.

STEDMAN'S FOUNDRY & MACHINE WORKS
AURORA, INDIANA, U.S.A. FOUNDED 1834

PACKING HOUSE EQUIPMENT

**Turbines, Turbo-Generators
Boilers, Dryers, Melters,
Tanks, Kettles, etc.
Unit Heaters**

MURRAY IRON WORKS CO.
Burlington, Iowa
65th YEAR IN BUSINESS

MARKET LIGHTER WEIGHT HOGS.

Lighter weights featured hogs marketed during April, hogs at all of the principal markets averaging considerably lighter than in the same month a year ago, the decline ranging from 3 to 20 lbs. In general, also, hogs marketed during the month failed to show the usual increase over the average of the previous month. Comparative weights for the month and for the same time a year ago were:

	Apr. 1934. Lbs.	Apr. 1933. Lbs.
Chicago	231	251
Omaha	240	269
Kansas City	200	220
St. Louis	210	216
St. Paul	215	218
St. Joseph	236	244
Sioux City	247	266

At Sioux City, St. Paul and Omaha the average weight of hogs during April was slightly higher than in March.

CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago, May 14, 1934:

	May 14, 1934.	Apr. 30, 1934.	May 14, 1933.
P. S. lard, made since Oct. 1, '33, lbs.	50,296,753	52,819,978	25,393,955
P. S. lard, made Oct. 1, '32, to Oct. 1, '33, lbs.	56,003,050	57,032,934	
Other kinds of lard	10,941,737	10,464,242	10,170,436
D. S. Cl. bellies, made since Oct. 1, '33, lbs.	15,926,251	16,245,608	10,566,167
D. S. Cl. bellies, made prev. to Oct. 1, '33, lbs.	207,400	215,200	
D. S. rib bellies, made since Oct. 1, '33, lbs.	1,692,758	1,728,595	2,150,661
Ex. Sh. Cl. sides, made since Oct. 1, '33, lbs.	1,000	1,100	1,900

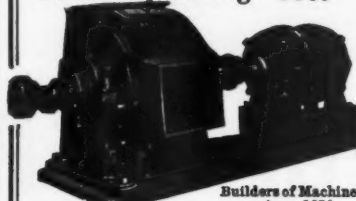
MARCH LARD EXPORTS.

Exports of lard, neutral lard and cooking fats other than lard, with countries of destination, are as follows:

	Lard, lbs.	Other cook- ing fats, lbs.	Neutral lard, lbs.
Belgium	702,525	16	72,224
Denmark			125,580
Finland	97,649		
France		1,267	
Germany	3,960,080	9,900	
Gibraltar	17,880		
Irish Free State		200	
Italy	513,380		
Latvia			10,186
Malta, Gozo & Cyprus	179,200		
Netherlands	917,243	16,677	
Norway	16,500	3,025	9,588
Portugal		425	
Romania		12	
Spain		836	
Sweden	13,761		79,254
Switzerland	39,539	129	
United Kingdom	26,076,161	706	45,981
Canada	477,599	1,596	
Br. Honduras	16,872	2,065	
Costa Rica	253,600	1,995	
Guatemala	68,820	10,402	
Nicaragua	8,708	416	
Panama	64,952	24,353	
Salvador	18,500	19	
Mexico	2,978,800	4,813	9,315
Newf. & Labr.		5,289	
Bermudas	6,068	19,010	
Jamaica	6,919	11,964	
Cuba	1,826,138	471	
Dom. Rep.	260,776	359	
Neth. W. Indies	26,060	19,702	
Haiti	239,770	34	
Virgin Is. U. S.	11,149	13,581	
Argentina		23,982	
Ecuador	392,011		
Venezuela	204,475	1,956	
Philippine Is.	10	14,683	
Australia	14,000		
Un. of S. Africa	34,790	5,675	
Canary Is.	34,140		
Other	54,505	26,049	
Total	39,492,791	222,337	352,141
Value	\$2,326,070	\$20,577	\$22,729

March exports compare with February exports of 36,908,412 lbs. of lard, 206,917 lbs. of other cooking fats and 202,708 lbs. of neutral lard.

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We will gladly analyze your requirements and make specific recommendations to fit your needs. Write!

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW — Considerable activity featured the market for tallow in the East the past week, with domestic consumers taking hold of supplies in a liberal way. In addition, during the week some export business was put through at 4c f.a.s., estimated around 500,000 lbs. In the domestic market, it was calculated that during the past week over 1,000,000 lbs. of extra were traded at from 3% to 3½c f.o.b., while this week considerable activity developed in outside extra, with estimates current that fully 2,000,000 lbs. had been sold at 3½c, f.o.b. In addition some New York handlers were reported to have sold extra this week, at 3½c f.o.b. but this, it was said, did not establish a market, as the seller was not a renderer. As a result the tone was rather steady.

At New York, special was quoted at 3½c f.o.b.; extra, 3½c f.o.b.; edible, 4½c@4½c.

At Chicago, the market was rather steady, with prompt stuff offered at quoted prices and meeting with a slow demand, while later shipment was not available at the last trading levels. Edible was quoted at 4½c; fancy, 3½c@4c; prime packers, 3½c@4c; No. 1, 3½c@3½c; No. 2, 3½c.

There was no London auction this week. At Liverpool, Argentine beef tallow, May-June shipment, was 3d higher for the week at 17s 9d, while Australian good mixed at Liverpool, May-June, was 3d higher at 17s 9d.

STEARINE—Market was quiet and easier, with the last sales at 5½c and with the market 5½c asked for oleo at New York and quoted at 5½c plant. At Chicago, the market was quiet and steady to easy with prime oleo stearine quoted at 5c.

OLEO OIL—Market was quiet and steady at New York, with interest routine. Extra was quoted 5½c@5½c; prime, 5½c@5½c; lower grades, 4½c.

At Chicago, the market was steady but routine, with extra quoted at 5½c.

See page 36 for later markets.

LARD OIL — Market was firmer, with demand of late showing improvement. At New York, extra was quoted 8c; extra No. 1 at 7½c; No. 1, 7½c; No. 2, 7c; prime, 9½c; winter strained, 8½c.

NEATSFOOT OIL — Market was steadier with a fair demand, with cold pressed at New York 16½c; extra, 8c; extra No. 1, at 7½c; pure, 12c.

GREASES—A moderate volume of trade featured the market in New York the past week. Business passed in house at 3½c. Offerings were not pressed, although they appeared fairly liberal. Buyers were showing some interest, but were attempting to shade the market. There were no undue developments in allied markets to influence the trend. As a result, the tone was fairly steady in greases generally.

At New York, house was quoted at 3½c; yellow, 3½c@3½c; A white, 3½c@

4c; B white, 3½c@3½c; choice white, 4c.

At Chicago, greases were fairly steady, with demand slow for nearby stuff. Later deliveries were not offered freely and were in demand. Choice white, all hog, was quoted at 3½c@3½c; A white, 3½c; B white, 3½c; yellow, 3½c; brown, 3½c.

By-Products Markets

Chicago, May 17, 1934.

Blood.

Market continues dull. Prices nominal.

	Unit	Ammonia.
Ground	\$1.75@2.00
Unground	1.70@1.95

Digester Feed Tankage Materials.

Demand somewhat better.

	Unit	Ammonia.
Unground, 10 to 12% ammonia	\$1.60@1.75 & 10c
Unground, 8 to 10% ammonia	1.75@2.00 & 10c
Liquid stick	@1.50

Dry Rendered Tankage.

Offerings light, but demand is not broad.

Hard pressed and exp. unground per unit protein	\$.42½@ .45
Soft prod. pork, ac. grease & quality, ton	@25.00
Soft prod. beef, ac. grease & quality, ton	@20.00

Packinghouse Feeds.

Little change in this market. Demand appears somewhat better.

	Per Ton.
Digester tankage meat meal	@28.00
Meat and bone scraps, 50%	@ 30.00
Steam bone meal, 65%, special feeding, per ton	@ 25.00
Raw bone meal for feeding	@ 30.00

Fertilizer Materials.

Crop curtailment in some sections affecting demand. Market slow.

High grd. tankage, ground, 10@12% am.	\$1.75@2.00 & 10c
Bone tankage, ungrd., low gd., per ton	@14.00
Hoof meal	@ 1.75

Bone Meals (Fertilizer Grades.)

This market largely nominal.

Steam, ground, 3 & 50	\$17.00@18.00
Steam, unground, 3 & 50	14.00@15.00

Horns, Bones and Hoofs.

Some inquiries developing, but market continues slow.

Horns, according to grade	\$20.00@20.00
Mfg. shin bones	55.00@85.00
Cattle hoofs	@19.00
Junk bones	14.00@16.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Gelatine and Glue Stocks.

Market steady with last week.

	Per ton.
Kip stock	@12.00
Calf stock	@15.00
Skins, pizles	@15.00
Horn piths	16.00@17.00
Cattle jaws and knuckles	@22.00
Hide trimmings (new style)	@ 6.00
Hide trimmings (old style)	@10.00
Pig skin scraps and trim, per lb.	4@ 4½c

Animal Hair.

Market steady with demand fair.

Summer coil and field dried	½ @ ¾c
Winter coil dried	1 @ 1½c
Processed, black, winter, per lb.	6 @ 6½c
Processed, grey, winter, per lb.	5 @ 5½c
Cattle switches, each*	1½ @ 2.00

*According to count.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, May 16, 1934.

Last sales of ground tankage were at \$2.35 and 10c and offerings are now being made at \$2.25 and 10c f.o.b. local shipping points. Unground tankage is offered at \$2.15 and 10c with no buying interest. Stocks of unground tankage are rather heavy.

Dry rendered tankage is lower in price with quite some activity taking place in this material.

Dried blood is held nominally at \$2.50 per unit but there is no question that bids under this would be accepted as stocks have accumulated.

PLAN NEW RENDERING PLANTS.

Two new rendering plants are planned to serve retail meat dealers in New York City. One is to be operated under the direction of the New York Butchers Calfskin Association, which has been busy looking for a suitable site for locating such a plant. In order to have the necessary facilities, it is desired to locate this plant near a railroad.

In the meantime another group is attempting to set up a plant to be operated on a cooperative basis. This group is headed by Sidney Michaels of 221 Columbus ave., and is said to be backed by a number of wholesalers and retailers. The new group is to be named the Butchers Fat Rendering Association of New York.

WOOL TRADE SLOW.

Trade in the Boston wool market continued extremely dull and not enough wool is selling in most lines to establish market values. Asking prices are steady to firm on western grown wools, despite the lack of trade, this being the outstanding feature of the wool market. Average staple twelve months wool has been sold recently around 82c, scoured basis. This is one of the few transactions that gives any indication of actual market values.

Wools were quoted during the week as follows:

Domestic fleeces, grease basis—			
Ohio & Penn., fine clothing	27	@	28
Ohio & Penn., fine delaine	32	@	33
Ohio & Penn., ½-blood, combing	33	@	34
Ohio & Penn., ½-blood, clothing	30	@	31
Ohio & Penn., ¾ combing	37	@	38
Ohio & Penn., ¾ combing	35	@	37
Ohio & Penn., ¾ clothing	34	@	35
Low, ¾ combing	30	@	31
Territory, clean basis—			
Fine staple	83	@	85
Fine, fine French, combing	80	@	81
Fine, fine medium, combing	80	@	81
½-blood, staple	81	@	82
¾-blood, staple	76	@	78
¾-blood, staple	70	@	71
Low, ¾-blood	61	@	63
Texas, clean basis—			
Choice, 12 months	83	@	85
Average, 12 months	81	@	82
Fine, 8 months	76	@	78
Fall	68	@	70
California, clean basis—			
Northern	71	@	75
Southern	68	@	70
Pulled, scoured—			
Choice AA	96	@	98
AA	90	@	95
Fine A	87	@	89
A super	82	@	84
B super	71	@	70

PRODUCTION, MOVEMENT AND STOCKS OF FATS AND OILS.

Factory production of fats and oils (exclusive of refined oils and derivatives) during the three-month period ended Mar. 31, 1934, was as follows:

Vegetable oils, 640,880,020 pounds; fish oils, 33,158,410 pounds; animal fats, 692,339,952 pounds; and greases, 88,154,125 pounds—a total of 1,454,532,507 pounds. Of the several kinds of fats and oils covered by this inquiry, the largest production, 514,265,622 pounds, appears for lard. Next in order is cottonseed oil with 394,698,571 pounds; tallow with 176,748,674 pounds; linseed oil with 97,451,809 pounds; coconut oil with 95,032,060 pounds; corn oil with 25,996,810 pounds; castor oil with 11,452,363 pounds; and soybean oil with 7,988,999 pounds.

Production of refined oils during the period was as follows: Cottonseed 370,718,774 pounds; coconut 76,143,309 pounds; peanut 2,476,085 pounds; corn 36,722,014 pounds; soybean 474,884 pounds; and palm-kernel 996,904 pounds. The quantity of crude oil used in the production of each of these refined oils is included in the figures of crude consumed.

Data for the factory production, factory consumption, imports, exports and factory and warehouse stocks of fats and oils and for the raw materials used in the production of vegetable oils for the three-month period appear in the following statement:

PRODUCTION AND STOCKS OF FATS AND OILS

	Factory operations for the quarter ended Mar. 31, 1934.	Factory and warehouse stocks March 31, 1934.
VEGETABLE OILS.		
Cottonseed, crude	394,698,571	146,569,028
Cottonseed, refined	370,718,774	838,547,000
Peanut, virgin and crude	2,476,085	1,083,245
Peanut, refined	2,476,085	1,493,443
Coconut, or copra, crude	95,032,060	192,807,683
Coconut, or copra, refined	76,143,309	14,791,683
Corn, crude	25,996,810	10,414,447
Corn, refined	36,722,014	12,162,889
Soybean, crude	7,988,999	12,321,504
Soybean, refined	474,884	2,762,195
Olive, edible	801,994	5,459,835
Olive, inedible	2,775	2,598,005
Sulphur oil or olive foots.		7,981,689
Palm-kernel, crude		16,727,739
Palm-kernel, refined	996,904	341,001
Rapeseed		2,537,632
Linseed	97,451,809	160,791,261
Chinese wood or tung		39,211,725
Perilla		4,706,341
Castor	11,452,363	12,949,818
Palm		95,559,852
Sesame	3,324,186	2,446,700
Sunflower		6,516,421
All other	1,552,831	418,551
FISH OILS.		
Cod and cod-liver	41,440	10,971,845
Other fish oils	32,776,470	118,456,346
Marine animal oils	357,590	28,968,220
ANIMAL FATS.		
Lard, neutral	3,857,686	2,171,551
Lard, other edible	510,407,936	127,714,141
Tallow, edible	75,143,300	2,340,934
Tallow, inedible	153,675,438	279,282,956
Neatsfoot oil	1,325,656	1,229,409
GREASES.		
White	18,148,702	20,742,323
Yellow	22,323,782	18,801,015
Brown	13,021,145	13,519,229
Bone	5,559,971	2,008,682
Tankage	10,961,376	4,413,072
Garbage or house	11,873,136	8,534,600
Wool	1,540,737	8,280,608
Recovered	891,161	2,403,768
All other	8,834,115	5,007,115

OTHER PRODUCTS.

Lard compounds and other lard substitutes	240,738,564	26,598,370
Hydrogenated oils	119,187,357	21,011,571
Stearine vegetable	9,520,354	2,380,731
Stearine, animal, edible	8,116,325	3,025,154
Stearine, animal, inedible	5,897,373	5,356,072
Oleo oil	20,069,468	9,969,138
Lard oil	6,860,288	3,903,642
Tallow oil	1,497,326	1,885,251
Fatty acids	44,065,385	16,117,968
Fatty acids, distilled	11,489,581	2,063,052
Red oil	10,511,774	13,397,496
Stearic acid	7,004,308	5,082,536
Glycerine crude 80% basis	38,082,769	10,401,835
Glycerine, dynamite	10,581,823	10,849,146
Glycerine, chemically pure	19,008,862	7,470,177
Cottonseed foots, 50% basis	56,694,784	57,562,098
Cottonseed foots, distilled	21,414,968	9,948,169
Other vegetable oil foots	14,872,352	5,772,481
Other vegetable oil foots, distilled	852,576	110,584
Acidulated soap stock	14,275,033	10,162,889
Miscellaneous soap stock	181,576	149,620

RAW MATERIALS USED IN THE MANUFACTURE OF VEGETABLE OILS.

	Tons of 2,000 pounds.	Consumed Jan. 1 to Mar. 31.	On hand Mar. 31.
Cottonseed	1,257,888	508,721	749,167
Peanuts, hulled	2,141	315	1,826
Peanuts, in the hull	2,032	155	1,877
Copra	74,697	49,190	25,507
Cocoanuts and skins	525	86	439
Olive	2,762	126	2,636
Corn	61,169	57,437	3,732
Flaxseed	144,368	12,005	132,363
Castor beans	11,655	479	11,176
Mustard seed	100	31,619	99
Soybeans	28,001	2,613	25,388
Sesame	3,582	2,225	1,357
Other kinds	1,765		

IMPORTS OF FOREIGN FATS AND OILS. QUARTER ENDED MARCH 31, 1934.

	Lbs.
Animal oils and fats, edible	18,520
Whale oil	8,630,310
Cod oil	3,106,492
Cod liver oil	6,314,745
Other fish oil	817,085
Wood grease	1,424,075
Oleic acid or Red oil	4,438
Stearic acid	494,566
Grease and oils, n.e.s. (value)	88,915
Olive oil, edible	12,653,233
Corn oil, edible	461,218
Peanut oil, edible	278,507
Sunflower seed oil, edible	1,188,694
Palm-kernel oil, edible	12,637
Other edible vegetable oils	10,401
Tung oil	22,954,289
Cocanut oil	104,190,268
Palm oil	56,882,959
Sulphur oil or olive foots.	4,841,347
Other olive oil, inedible	2,553,621
Rapeseed (colza) oil	2,149,950
Palm-kernel oil	8,068,752
Sesame oil	235
Soybean oil	180,481
Sunflower seed oil, inedible	2,933,277

SOUTHERN MARKETS

New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., May 17, 1934.—Today's quotations on cotton oil futures were closely approximate to those of a week ago with firmer undertone on account of silver news and a growing conviction that the new cotton crop will be a small one. Crude was firm at 4½c lb. for Valley, 4.05c lb. for Texas, with large sales of Valley this week to packers. Bleachable was steady at 4½c lb. loose New Orleans. Soapstock was strong on limited supplies and report that lard is finding its way to the soap kettle.

Memphis

(Special Wire to The National Provisioner.)

Memphis, Tenn., May 17, 1934.—Crude cottonseed oil, 4@4½c lb.; forty-one per cent protein cottonseed meal, \$20.00; loose cottonseed hulls, \$8.00.

Dallas

(Special Wire to The National Provisioner.)

Dallas, Tex., May 17, 1934.—Prime cottonseed oil, 4.045c lb.; forty-three per cent meal, \$22.25; hulls, \$10.00.

Cornalba wax	3,313,902
Other vegetable wax	617,475
Linseed oil	573,475
Perilla oil	7,824,482
Other expressed oils, inedible	602,694
Glycerine, crude	1,687,836
Glycerine, refined	179,106

EXPORTS OF DOMESTIC FATS AND OILS. QUARTER ENDED MARCH 31, 1934.

	Lbs.
Oleo oil	5,220,133
Oleo stock	1,423,390
Tallow, edible	4,460,662
Lard	127,003,012
Lard, neutral	937,512
Oleo stearine	1,527,329
Neatsfoot oil	376,065
Other animal oils, inedible	319,264
Fish oil	5,207,161
Grease stearine	226,800
Oleic acid or red oil	970,585
Stearic acid	200,000
Other animal greases and fats	31,292,852
Cottonseed oil, crude	5,670,179
Cottonseed oil, refined	2,518,190
Cocanut oil, crude	5,362,048
Cocanut oil, refined	327,546
Corn oil	618,842
Soybean oil	247,964
Cooking fats other than lard	643,734
Other edible vegetable oils and fats	130,068
Linseed oil	123,371
Other expressed oils and fats, inedible	287,431
Vegetable soap stock	3,208,358

VEGETABLE OIL TRADING.

COCOANUT OIL—Interest was rather small, and the market was quiet and without particular feature. Tanks at New York were quoted at 2½@2¾c.

CORN OIL—Market was quoted unchanged at 4½c. Buyers and sellers were apart, and the former were unwilling to come up in their ideas.

SOYA BEAN OIL—Trade was small. Market was rather steady and quoted at 5½c mills.

PALM OIL—Very limited interest was apparent in this market at New York. Conditions continued more or less nominal. Spot Nigre was quoted at 3¼@3½c; shipment Nigre, 3.05@3.10c; 12½ per cent acid, 2.75c; 20 per cent, 2.70c; 40 per cent, 2.65c; Sumatra, 2½@2¾c.

PALM KERNEL OIL—Market was nominal and quoted at 2¼@2½c bulk in bond New York.

OLIVE OIL FOOTS—Trade was rather quiet and routine at New York. Market was quoted at 7¼@7½c.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Interest was small and the market quoted at 5@5½c f.o.b. southern mills.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., May 16, 1934.

Cottonseed meal was quiet and easier. While there was a fair underlying demand early at about unchanged prices, it was not in sufficient volume to maintain values which worked lower near the close. News was scarce and the market maintained the air of indifference that has characterized it during practically the entire month. Trading was scattered with no particular interest in evidence in any one month. The market closed dull but steady at declines of 25@50c.

Cottonseed continued dull, closing at unchanged prices to 50c lower.

HULL OIL MARKETS.

Hull, England, May 16, 1934.—(By Cable.)—Refined cottonseed oil, 15s 3d; Egyptian crude cottonseed oil, 13s 6d.

Vegetable Oil Markets

WEEKLY REVIEW

Trade Fairly Active—Market Barely Steady Over Narrow Limits—Pressure Light—May Tenders Readily Absorbed—Cash Trade Quiet—Crude Firm—Statistical Report Disappointing.

Operations in cotton oil futures were on a fair scale the past week, but new interest was limited. Bulk of operations were switching from July to later positions. Commission house and professional longs in the July position transferred a good part of their interest to the later deliveries. Refiners and brokers with southern connections took July against sales of the distant months.

A little liquidation was experienced, due to the action in outside commodities, a quieter cash oil demand, and a disappointing statistical report, but there was no disposition to press decline. There was no extensive or aggressive pressure on the market, and modest scattered buying and profit taking on the breaks served to limit the downturns.

Little Change in Oil Situation.

Reports that lard was going into the soap kettle in Europe attracted attention in oil circles. The Chicago lard market was a little steadier the past week, but the market's action was not of a kind that serves to furnish any support to cotton oil.

Sentiment was divided. As a result, a disposition overspread the trade to await developments. Gossip circulated relative to the possibilities of a disappointing May oil consumption, while talk was also current of prospects of heavy July oil deliveries, although it is rather early to begin to talk about July oil tenders.

The weather is gradually developing into a more important factor in the market. The weekly weather report said temperatures averaged normal in the eastern and western portions of the cotton belt, and decidedly above normal in the central areas. Rainfall was light to moderate over the Belt.

April Consumption Under Last Year.

These conditions made another favorable week for the cotton crop. Showers in the Carolinas and locally in southeast Georgia were especially helpful. Rapid progress was reported from Texas, with chopping advancing to the northern section of the state. In Oklahoma, seeding was normal. Planting made rapid progress in Arkansas where stands and conditions are good. In Tennessee, Mississippi and Louisiana progress was mostly good.

Crude markets, Southeast and Valley, were quoted at 4½¢@4¼¢; Texas, 4¢ bid. Crude markets, however, are attracting little attention.

April cottonseed oil consumption of around 226,000 bbls. was about in line with expectations. April consumption last year was around 256,000 bbls. Visible supply at the beginning of May was 2,620,000 bbls., compared with

2,723,000 bbls. the same time last year.

COTTONSEED OIL—Spot oil appeared to be in demand, judging by the ready taking of tenders on May contracts at New York. The tone was steady; Southeast and Valley crude, 4½¢@4¼¢; Texas 4¢, bid.

Market transactions at New York:

Friday, May 11, 1934.

	Range—		Closing—	
	Sales.	High.	Low.	Bid. Asked.
Spot				a
May	12	513	513	512 a 522
June				515 a 530
July	1	528	528	527 a 530
Aug.				530 a 545
Sept.	3	558	553	548 a 552
Oct.	4	571	570	560 a 562
Nov.				562 a 572
Dec.	7	583	575	572 a 576

Sales, including switches, 27 contracts. Southeast crude, 4¼¢@4¼¢.

Saturday, May 12, 1934.

Spot				a
May				505 a 519
June				510 a 525
July	3	525	525	524 a 528
Aug.				528 a 538
Sept.	6	547	546	546 a 548
Oct.				558 a 560
Nov.				560 a 570
Dec.				570 a 574

Sales, including switches, 9 contracts. Southeast crude, 4¼¢@4¼¢.

Monday, May 14, 1934.

Spot				a
May				510 a 520
June				510 a 525

July	2	523	523	525 a 527
Aug.				530 a 545
Sept.	6	547	547	545 a 547
Oct.	5	557	555	556 a 557
Nov.				558 a 568
Dec.				570 a 572

Sales, including switches, 9 contracts. Southeast crude, 4¼¢@4¼¢.

Tuesday, May 15, 1934.

Spot				a
May				510 a
June				510 a 525
July				525 a 529
Aug.				530 a 545
Sept.	10	548	547	545 a 548
Oct.	14	556	556	555 a 559
Nov.				558 a 568
Dec.	5	571	570	569 a 571

Sales, including switches, 44 contracts. Southeast crude, 4¼¢@4¼¢.

Wednesday, May 16, 1934.

Spot				a
May				510 a Bid
June				510 a 525
July				526 a 529
Aug.				530 a 545
Sept.	12	550	548	547 a 552
Oct.	10	556	555	555 a 558
Nov.				558 a 568
Dec.	16	570	568	570 a 572

Sales, including switches, 38 contracts. Southeast crude, 4¼¢@4¼¢.

Thursday, May 17, 1934.

Sept.		554	554	551 a 555
Dec.		575	574	574 a 575

See page 36 for later markets.

PRODUCTION AND CONSUMPTION OF COTTON SEED AND PRODUCTS.

Cotton seed received, crushed, and on hand, and cottonseed products manufactured, shipped out, and on hand for seven months, ended April 30, 1934 and 1933.

COTTON SEED RECEIVED, CRUSHED, AND ON HAND (TONS).

	Received at mills*		Crushed		On hand at mills	
	Aug. 1 to April 30, 1934.	1933.	Aug. 1 to April 30, 1934.	1933.	1934.	1933.
United States	4,007,438	4,367,171	3,853,982	4,072,630	373,877	593,526
Alabama	221,164	253,650	189,547	234,100	34,581	29,444
Arizona	37,513	27,070	30,524	34,588	1,000	180
Arkansas	301,584	357,917	297,571	317,691	20,003	48,034
California	87,207	52,697	77,339	53,182	12,795	4,770
Georgia	359,587	330,740	332,528	294,488	38,550	46,429
Louisiana	134,894	174,112	123,238	162,432	14,234	14,018
Mississippi	447,744	506,308	396,458	446,660	69,025	83,946
North Carolina	229,235	232,314	226,405	226,587	3,365	10,590
Oklahoma	364,190	349,322	381,043	349,275	10,429	39,850
South Carolina	191,883	212,976	186,596	207,409	5,953	7,864
Tennessee	274,979	406,260	271,425	325,790	48,826	89,835
Texas	1,292,842	1,406,260	1,279,718	1,363,106	111,910	218,419
All other states	64,788	56,858	61,620	57,328	3,210	25

*Includes seed destroyed at mills but not 220,958 tons and 300,024 tons on hand Aug. 1, nor 51,366 tons and 48,844 tons reshipped for 1934 and 1933 respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

Season.	On hand		Produced Aug. 1		Shipped out Aug. 1		On hand	
	Aug. 1.	April 30.	to April 30.	to April 30.	to April 30.	to April 30.	April 30.	April 30.
Crude oil	1933-34	1932-33	1933-34	1932-33	1933-34	1932-33	1933-34	1932-33
(pounds)	51,269,417	59,523,581	1,202,732,380	1,266,483,703	1,153,088,837	1,198,272,570	100,290,421	123,958,554
Refined oil	1933-34	1932-33	1933-34	1932-33	1933-34	1932-33	1933-34	1932-33
(pounds)	676,531,574	628,420,148	1,033,297,257	1,038,120,983	1,033,297,257	1,038,120,983	844,035,050	804,131,590
Cake and meal	1933-34	1932-33	1933-34	1932-33	1933-34	1932-33	1933-34	1932-33
(tons)	160,874	114,656	1,750,490	1,840,994	1,659,350	1,735,685	252,014	219,965
Hulls	1933-34	1932-33	1933-34	1932-33	1933-34	1932-33	1933-34	1932-33
(tons)	76,886	102,773	1,028,164	1,153,144	1,033,045	1,220,619	69,805	95,298
Linters	1933-34	1932-33	1933-34	1932-33	1933-34	1932-33	1933-34	1932-33
(running bales)	235,521	985	735,442	644,267	664,330	626,858	141,689	232,930
Hull fiber	1933-34	1932-33	1933-34	1932-33	1933-34	1932-33	1933-34	1932-33
(500-lb. bales)	4,138	3,216	16,277	34,878	8,202	31,185	12,213	6,906
Grabbots, motes, etc.	1933-34	1932-33	1933-34	1932-33	1933-34	1932-33	1933-34	1932-33
(500-lb. bales)	15,250	22,386	22,386	23,040	23,040	23,040	14,596	14,596

*Includes 4,274,646 and 11,526,315 pounds held by refining and manufacturing establishments and 14,320,860 and 15,446,632 pounds in transit to refiners and consumers August 1, 1933, and April 30, 1934, respectively.

†Includes 5,498,953 and 6,154,869 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 12,642,917 and 961,565 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1933, and April 30, 1934, respectively.

**Produced from 1,122,539,657 pounds of crude oil.

Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were quiet and steady the latter part of the week, with some improvement reported in cash trade. Hogs were steady; top, \$3.75.

Cottonseed Oil.

Cotton oil was dull and featureless and awaiting developments; crude, Southeast and Valley, 4½c lb; Texas, 4c lb.

Quotations on bleachable cottonseed oil at New York Friday noon were: May, \$5.15b; June, \$5.15@5.25; July, \$5.25@5.29; Aug., \$5.30@5.45; Sept., \$5.47@5.55; Oct., \$5.53@5.55; Nov., \$5.57@ 5.66; Dec., \$5.68@5.70.

Tallow.

Tallow, extra, 3½c lb. f.o.b.

Stearine.

Stearine, 5½c lb. plants.

Friday's Lard Markets.

New York, May 18, 1934. — Lard, prime western, \$4.40@4.50; middle western, \$4.15@4.25; city, 3½c; refined Continent, 4½c; South American, 4½c; Brazil kegs, 4½c; compound, car lots, 7½c.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, May 18, 1934. — General provision market looks stronger. Holiday over week end until Tuesday. While lard trade is slow hams are showing improvement.

Friday's prices were as follows: Hams, American cut, 82s; hams, long cut, 84s; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 76s; Wiltshires, unquoted; Cumberlands, exhausted; Canadian Wiltshires, 74s; Canadian Cumberlands, 66s. Spot lard was quoted 24s.

LIVERPOOL PROVISION MARKETS.

Arrivals of Continental bacon in the United Kingdom for the week ended May 2 totaled 58,179 bales, against 44,719 bales the previous week and 68,207 in the same period a year ago. Prices of first quality product at Liverpool, May 2, with comparisons, were as follows:

	May 2, 1934.	Apr. 25, 1934.	May 3, 1933.
American green bellies.....	\$17.63	18.32	14.45
Danish green sides.....	18.32	15.89	12.23
Canadian green sides.....	16.03	15.89	12.23
American short green hams.....	18.09	18.36	13.41
American refined lard.....	5.53	5.72	7.27

COTTONSEED PRODUCTS EXPORTS

Exports of cottonseed products for seven months ending March 31, 1934, compared with those of the same period a year earlier are reported by the Department of Commerce as follows:

	1934.	1933.
Oil, crude, lbs.	13,315,833	30,659,637
Oil, refined, lbs.	4,944,706	5,840,884
Cake and meal, tons 2,000 lbs.	72,271	159,335
Linters, running bales	116,144	100,485

LARD AND MEAT EXPORTS.

Exports of lard and meat through the port of New York during the first four days of the current week totaled 1,651,444 lbs. of lard and 386,500 lbs. of hams and bacon.

During the entire week ended May 12 exports of lard from the United States totaled 4,972,363 lbs. compared with 9,651,505 lbs. in the same week a year earlier. For the packer fiscal year to date lard exports totaled 208,265,458 lbs. against 269,901,956 lbs. in the like period a year earlier. Some 5 million pounds more lard went to the United Kingdom this year than last and only half as much to the Continent.

Exports of hams and bacon for the full week ended May 12 totaled 466,300 lbs. against 221,900 a year ago. For the packer year to date exports have totaled 84,397,830 lbs. compared with 42,359,700 in the 1932-33 period.

GERMAN HOGS AND LARD.

Top hogs at Berlin were quoted at \$12.21 per cwt. on May 2, compared with \$11.19 a week earlier and \$7.81 at the same time the previous year. Lard in tierces at Hamburg was quoted at \$13.01 compared with \$13.72 the week ended April 25th and \$8.48 a year ago.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to May 18, 1934, show exports from that country were as follows: To the United Kingdom, 75,069 quarters; to the Continent, 222. Exports the previous week were: To England, 89,641 quarters; to Continent, 19,772.

Profit or Loss?

Only when a buyer or seller of meat products knows the market does he buy or sell intelligently.

If a buyer makes 1/8c per pound on a car of product he has saved \$37.50.

If he makes 1/4c a pound on a car, he has made \$75.00.

The same is true of the seller. If he knows the market, and gets the market price, he saves anywhere from \$37.50 to \$150.00 a car. If the difference is as much as 1c a pound, he saves \$300 on a car.

If you get THE NATIONAL PROVISIONER DAILY MARKET SERVICE you know the market. You neither buy nor sell blindly.

A fractional saving on one car of product will pay for this service for an entire year. If you want full information, clip this coupon and send it with your name and address to THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

MEAT AND LARD STOCKS.

Stocks of meat and lard on hand in the United States on May 1, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

	May 1, '34.	Apr. 1, '34.	5-Yr. av. May 1-lba.
Beef, frozen.....	28,714,000	36,259,000	37,848,000
In cure	11,549,000	12,383,000	8,818,000
Cured	7,061,000	7,206,000	8,808,000
Pork, frozen	165,772,000	167,438,000	229,685,000
D. S. in cure.....	48,103,000	48,128,000	61,758,000
D. S. cured.....	59,816,000	60,412,000	70,292,000
S. P. in cure.....	224,670,000	215,623,000	234,482,000
S. P. cured.....	156,963,000	165,625,000	190,246,000
Lamb and Mutton, frozen	1,282,000	2,024,000	2,617,000
Misc. Meats	51,675,000	55,631,000	71,645,000
Lard	179,441,000	173,775,000	113,650,000
Product placed in cure during:	Apr. 1934.	Apr. 1933.	
Pork, frozen	43,589,000	49,995,000	
D. S. pork placed in cure.....	33,870,000	53,130,000	
S. P. pork placed in cure.....	158,278,000	171,586,000	

NOTE: Government owned stocks for relief distribution on May 1st were \$20,195 lbs. Total Government purchases for relief up to May 1st, 51,530,060 lbs. Total Government distribution for relief up to May 1st, 50,709,865 lbs. Additional quantities contracted for but not delivered as of May 1st are not included in May 1st Government storage stocks.

N. Y. HIDE FUTURE PRICES.

Saturday, May 12, 1934—Old Contracts—Close: June 10.05@10.15; Sept. 10.60 sale; Dec. 10.90@11.00; Mar. 11.30n; sales 22 lots. Closing 10@20 lower.

Standard—Close: Sept. 10.70n; Dec. 11.05b; Mar. 11.40@11.50; sales 7 lots. Closing unchanged to 25 lower.

Monday, May 14, 1934—Old Contracts—Close: June 9.50@9.60; Sept. 10.05b; Dec. 10.50 sale; Mar. 10.85n; sales 27 lots. Closing 40@55 lower.

Standard—Close: Sept. 10.15b; Dec. 10.69 sale; Mar. 11.00 sale; sales 25 lots. Closing 36@55 lower.

Tuesday, May 15, 1934—Old Contracts—Close: June 9.50@9.70; Sept. 10.12@10.25; Dec. 10.50n; Mar. 10.85n; sales 7 lots. Closing unchanged to 7 higher.

Standard—Close: Sept. 10.20@10.35; Dec. 10.65@10.75; Mar. 11.00@11.10; sales 13 lots. Closing 4 lower to 5 higher.

Wednesday, May 16, 1934—Old Contracts—Close: June 9.60@9.65; Sept. 10.20@10.25; Dec. 10.55 sale; Mar. 10.85n; sales 14 lots. Closing unchanged to 10 higher.

Standard—Close: Sept. 10.26@10.35; Dec. 10.60@10.65; Mar. 11.00@11.08; sales 28 lots. Closing 5 lower to 6 higher.

Thursday, May 17, 1934—Old Contracts—Close: June 9.60@9.70; Sept. 10.20@10.30; Dec. 10.50@10.60; Mar. 10.90n; sales 8 lots. Closing 5 lower to 5 higher.

Standard—Close: Sept. 10.30b; Dec. 10.65@10.75; Mar. 11.05@11.10; sales 18 lots. Closing 4@5 higher.

Friday, May 18, 1934—Old Contracts—Close: June 9.50@9.65; Sept. 10.15@10.25; Dec. 10.50@10.60; Mar. 10.80n; sales 5 lots. Closing unchanged to 10 lower.

Standard—Close: Sept. 10.25@10.35; Dec. 10.60@10.70; Mar. 10.95@11.00; sales 21 lots. Closing 5@10 lower.

EXPENSIVE HOG SCALDING.

Careless work in hog scalding costs money. Read chapter 2 of "PORK PACKING" The National Provisioner's latest book.

Hide and Skin Markets

Chicago.

PACKER HIDES—There was a very broad movement of packer hides this week, at prices a half-cent under those paid to the local small packer association last week, or a cent down on heavy steers and cent and half down for all cows and extreme light steers, as compared with last previous sales by big packers.

Total movement for the week is estimated around 325,000 hides or better, in addition to about 40,000 more sold by outside packer same basis. The steers ran mostly late April forward, while the cows dated back to March. Packers stocks are now in good shape. Some more light native cows and butt branded steers are being offered, but other descriptions are fairly closely sold up.

There was some interest previous week at a half-cent better prices but demand was not broad enough to result in business. Killers found a very broad demand for hides at a half-cent lower, and all packers participated at the opening of the week, with a number of tanners buying. The light hides moved in a very good way at the decline, leaving the market in a considerably stronger position. The opening day's business ran to about 290,000 hides, with scattered sales later.

Native steers dating Mar. forward moved in a broad way at 10c. Extreme light native steers sold also in a broad way at 9½c. Butt branded steers moved in a moderate way at 10c; good demand for Colorados at 9½c. Heavy Texas steers sold to the extent of the available stocks at 10c, light Texas steers at 9c, and extreme light Texas steers at 9c.

Heavy native cows moved at 9c. A few 43/53-lb. light native cows sold early at 9c, but straight weights moved later in a broad way at 9½c; the total movement of light cows and extreme light steers was estimated around 130,000. Branded cows also moved in a broad way at 9c.

Bulls were taken up later in the week, when all packers sold a total of about 10,000 Feb. to May native bulls at 6½c, with a few branded at 6c.

SMALL PACKER HIDES—Local small packer all-weights of current quality are quoted 9@9½c for native steers and cows and 8½@9c for branded. Buying interest has been light. Outside small packer lots range about ½c less, according to dating, take-off, etc.

Local small packer association late this week sold a car May extreme light native steers at 9½c, and two cars May light native cows 9½c, which about cleaned up holdings.

PACIFIC COAST—In the Pacific Coast market, some 8,000 April packer hides were reported early at 8c, flat, for steers and cows, f.o.b. shipping point; further trading by several other houses reported later, same basis.

FOREIGN WET SALTED HIDES—South American market easier. One lot of 9,000 Argentine steers reported early at 69 pesos, equal to 10½c, c.i.f. New York, as against 62½ pesos or 10½c last week. Later, 2,000 Sansinenas

went to Germany at 60 pesos or 10½c, followed by 8,000 Argentine steers equal to 10½c.

COUNTRY HIDES—The country market had already more or less discounted the decline in the packer hide market but trading has not improved to any extent. Collectors are not pushing hides for sale at the levels obtainable at present, due to the fact that they are unable to buy at interior points low enough to replace holdings without loss, although holdings in the country are reported to be of fair size. All-weights, running light average, sold early at 7½c, selected, delivered, for trimmed hides; however, 7@7¼c appears to be top for 48-lb. average. Heavy steers and cows around 6½c, trimmed. Buff weights quoted 7½c trimmed, although buyers report hard to buy at this price. Extremes quoted 9c, trimmed, paid; untrimmed around ½c less. Bulls about 4c; glues, 4½@4¼c. All-weights branded 5½c, flat, less Chicago freight.

CALFSKINS—Packer calfskins dull. Last sales, previous week, were at 16c for April and 15½c for March preferred northern point heavies 9½/15-lb., and 13c for lights under 9½-lb. These prices are no longer representative of the market, and trading awaited to establish prices.

Chicago city calfskins declined a half cent for the 8/10-lb., when several cars sold at 10c, with Detroit at 10½c; the 10/15-lb. sold at 12c for several cars, or a cent under last week's asking price. Outside cities, 8/15-lb., quoted around 10½@11c; mixed cities and countries 9½@10c; straight countries about 8½c. Chicago city light calf and deacons sold at 80c, late last week, with Detroit same basis.

KIPSKINS—Last trading on packer kipskins, previous week, was at 13c for Apr. northern natives and 12c for southern; further offerings that basis not taken and these prices no longer represent the market. Trading awaited to establish prices here.

Car of Chicago city kipskins sold at 10½c, or ½c under last week's offering price. Outside cities quoted 10@10½c; mixed cities and countries 9½@10c; straight countries down to 8½c.

HORSEHIDES—Market easier, with choice city renderers quoted \$3.25@3.40, to possibly \$3.50 for best lots; mixed cities and countries \$3.00@3.25; No. 2's at 50c less.

SHEEPSKINS—Dry pelts quoted 13@13½c for full wools; short wools, and pieces and torn skins, half-price. Production of packer shearlings running mostly No. 2's and clips; about three cars big packer shearlings sold early at 80c for No. 1's, 55c for No. 2's, and 40c for clips; sales reported later at 75c, 55c and 37½@40c. Pickled skins were well cleaned up earlier at \$3.62½@3.75 doz., mostly at the inside price for April and prior; \$3.75 generally asked. Packer wool pelts quoted around \$2.00 per cwt. live lamb at Chicago. Outside small packer wool pelts \$1.30@1.40 each; spring lambs 40@50c.

New York.

PACKER HIDES—According to last reports, two packers still hold part of April hides and one holds April pro-

duction. No action reported but market quotable nominally at 10c for native and butt branded steers and 9½c for Colorados.

CALFSKINS—An easier feeling reported in the calfskin market but sales lacking, as previous week's heavy movement about cleaned up stocks for the time. Last trading on collectors' calf was 95c for 5-7's, \$1.15 for 7-9's, and \$2.15 for 9-12's; packers' calf last quoted \$1.05 nom. for 5-7's, with last sales of 7-9's at \$1.90 and 9-12's at \$2.30.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended May 5, 1934:

Week Ending	New York	Boston	Phila.
May 5, 1934.....	11,942	1,975
Apr. 28, 1934.....	21,640	4,300	17,163
Apr. 21, 1934.....	25,203	121
Apr. 14, 1934.....	10,511	4,142
	313,881	22,558	31,350
May 6, 1933.....	16,459
Apr. 29, 1933.....	9,016	5
	171,881	2,981	32,647

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended May 12, 1934, were 5,507,000 lbs.; previous week, 4,913,000 lbs.; same week last year, 5,808,000 lbs.; from January 1 to May 12 this year, 95,596,000 lbs.; same period a year ago, 85,874,000 lbs.

Shipments of hides from Chicago for the week ended May 12, 1934, were 7,552,000 lbs.; previous week, 7,351,000 lbs.; same week last year, 7,968,000 lbs.; from January 1 to May 12 this year, 109,276,000 lbs.; same period a year ago, 91,182,000 lbs.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended May 18, 1934, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended May 18.	Prev. week.	Cor. week, 1933.
Spr. nat.	10½	10½	10½
strs.	10½	10½	10½
Hvy. nat. strs.	10½	10½	10½
Hvy. Tex. strs.	10½	10½	10½
Hvy. butt brand'd strs.	10½	10½	10½
Hvy. Col. strs.	9½	10	10½
Ex-light Tex. strs.	9	9½	10½
Brnd'd cows.	9	9½	10½
Hvy. nat. cows	9	9½	10½
Lt. nat. cows.	9½	10	10½
Nat. bulls.	8½	9	9½
Brnd'd bulls.	8	8½	9
Calfskins	13	13	14
Kips, nat.	12	12	13
Kips, ov-wt.	12	12	12
Kips, brnd'd	11	11	11
Slunks, reg.	75	75	75
Slunks, hris.	40	40	40

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

Nat. all-wts.	9	9½	10	9½
Branded	8½	9	9½	9
Nat. bulls	6½	7	7½	8
Brnd'd bulls.	6	6	6½	6½
Calfskins	10	10½	11	12
Kips	10½	10½	11	12
Slunks, reg.	65	65	65	65
Slunks, hris.	30	30	30	30

COUNTRY HIDES.

Hvy. steers.	6½	6½	6½
Hvy. cows.	6½	6½	6½
Bufs.	7½	7½	8
Extremes	9	9	9½
Bulls	4	4½	5
Calfskins	8½	8½	9
Kips	8½	8½	9
Light calf.	50	50	50
Deacons	50	50	45
Slunks, reg.	20	20	20
Slunks, hris.	10	10	10
Horsehides	3.00@3.50	3.00@3.50	2.25@3.25

SHEEPSKINS.

Pkr. lambs.	1.30@1.40	1.40	70
Sml. pkr.	75	75	75
Pkr. shearings.	13	13	13
Dry pelts	13	13	13

Live Stock Markets

CHICAGO

Reported by U. S. Bureau of Agricultural Economics.

Chicago, May 17, 1934.

CATTLE—Compared with last Friday: Mediumweight and weighty steers, unevenly steady at 25c higher; yearlings and light steers, fully 25c up; light heifer and mixed yearlings, 25@50c higher. Demand was broad all week for all grades light cattle and strictly good and choice mediumweights and heavies. Supply of weighty steers was substantially reduced. More dry weather resulted in many light cattle in run, part of which went into replacement channels at steady to 25c lower prices. Most such cattle are selling at \$4.00@5.00; cows, 25c higher; bulls steady; vealers, about 25@50c lower. Extreme top fed steers, \$9.35; yearlings, \$8.35; yearling heifers, \$7.10; heavy heifers, \$7.25; few good beef cows, \$5.00 and better; bulk heavy steers, \$7.50@8.50; bulk light steers and yearlings, \$5.75@8.00.

HOGS—Compared with last Friday: Weights above 200 lbs. about steady; others and pigs, 10@25c lower; packing sows, weak; top, \$3.80 each day with exception of \$3.75 on Monday. Late bulk better grade 180 to 250 lbs., \$3.60@3.70; 260 to 350 lbs., \$3.50@3.70; extreme weights, downward to \$3.00; desirable 140 to 170 lbs., \$3.15@3.60. Most pigs were eligible at \$2.50 down; packing sows, \$2.75@3.00, best around \$3.15.

SHEEP—Compared with last Friday: Lambs, strong to 25c higher; spring lambs, around steady. Sheep closed weak. Runs locally were smallest within memory of older trade members and more than half on direct billing. Sluggish dressed trade was a counter influence preventing price gains until mid-week and after. Closing top on woolled lambs, \$9.50; bulk for week,

\$9.00@9.40; top clippers, \$8.50; week's bulk, \$7.50@8.25; springers, \$9.50@10.50, top \$10.75; top ewes, \$3.50, light-weights being quotable around \$3.00@3.25 late; 180 to 200 lbs., at \$2.00.

KANSAS CITY

Reported by U. S. Bureau of Agricultural Economics.

Kansas City, Kans., May 17, 1934.

CATTLE—Some strength developed late in the week on fed steers and yearlings scaling 1,150 lbs. and down, and the early decline was fully recovered. Stronger weights, however, met a limited demand and are selling at mostly 25c lower rates as compared with last Friday. Choice 1,346-lb. fed steers sold at \$8.25 for top, while several loads of well finished 1,203 to 1,655 lbs. were taken at \$7.60@8.00. Most fed offerings cleared from \$5.50@7.25. Light mixed yearlings and fed heifers met a dependable outlet all week and are mostly 25c higher, with \$5.00@6.00 taking bulk. Slaughter cows closed about steady, but bulls are 10@15c lower. Vealers ruled weak to 50c off, with most sales from \$6.00 down.

HOGS—Government buying of the lighter weight offerings was resumed early in week, and offerings scaling under 180 lbs. are strong to 5c higher than last Friday. Heavier weights ruled rather uneven, with final values around 5c lower. Shipping demand has been narrow and big packers have displayed a somewhat bearish attitude most of the time. Late top rested at \$3.35 on choice 190- to 260-lb. weights, while the bulk of the 180- to 325-lb. weights sold from \$3.25@3.35. Better grades of 130- to 170-lb. averages ranged from \$2.50@3.25, according to weight and finish. Packing sows are about steady at \$2.35@2.65.

SHEEP—Fat lambs were under some pressure early in week, but on final

session prices advanced sharply, and closing levels are generally steady to 25c higher than late last week. Choice native springers closed at \$10.50 and down, while best Arizonas went at \$9.85. No woolled lambs were offered, but choice clippers brought \$8.40. Mature sheep ruled dull and 50@75c lower for week, with most shorn ewes selling at \$3.00 and down.

ST. LOUIS

Reported by U. S. Bureau of Agricultural Economics.

East St. Louis, Ill., May 17, 1934.

CATTLE—Compared with last Friday, steers closed mostly steady after regaining losses of early week trading; mixed yearlings and heifers, 25@40c higher, some up more; cow stuff, steady to a shade lower; bulls and vealers, steady. Top 1,321-lb. steers brought \$8.50; 1,088-lb. yearling steers, \$8.40; bulk of steer sales, \$5.50@8.00; good and choice kinds, largely \$8.10. Mixed yearlings and heifers in good and choice flesh went mainly at \$5.50@6.25; top 705-lb. heifers, \$6.60; medium fleshed kinds, largely \$4.75@5.25; beef cows went principally at \$3.00@3.75; top, \$4.50. Low cutters bulked at \$1.50@2.00. Sausage bulls closed at a top of \$3.25, with top vealers late at \$5.75.

HOGS—Desirable weight hogs ruled steady to 10c lower for the week; lighter weights, steady to 25c higher. Thursday top was \$3.60; bulk, \$3.40@3.55; light lights, \$3.00@3.40; sows, \$2.60@2.75.

SHEEP—Spring lambs declined 50@75c during the period; clipped lambs, 50c; slaughter ewes, 75c@1.00. Spring lambs wound up at \$9.75@10.00; clipped lambs, \$7.50@8.00; slaughter ewes, \$2.00@3.25.

OMAHA

Reported by U. S. Bureau of Agricultural Economics.

Omaha, Neb., May 17, 1934.

CATTLE—Fed steers and yearlings were uneven during the week. Year-

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lings and light steers met with improved demand and ruled strong to higher, with an advance over last Friday levels of around 25c. Weighty steers and medium weights sold slowly and are weak to 25c lower. Heifers were in broad demand and gained 25@40c. Cows advanced mostly 25c. Bulls lost 10@15c, and vealers held steady. Yearlings, 966-lb., sold at \$7.75; weighty steers, 1,595 lbs., \$8.25; 1,300-lb. weights, \$8.50. A short load 846-lb. heifers sold at \$6.60.

HOGS—Compared with Saturday, hog prices were unevenly 5c lower to 10c, higher, heavy butchers and medium grade showing upturn. Thursday's top \$3.30; bulk 170 to 280 lbs., \$3.10@3.25; 280 to 360 lbs., \$2.75@3.15; 140 to 170 lbs., \$2.50@3.10; pigs, \$1.75@2.50; sows, \$2.50@2.65; stags, \$1.50@2.50.

SHEEP—Compared with last Friday, lamb prices show but very little change. Aged sheep continued their downward trend and show a fresh break of around 50c. Thursday's bulks sorted native lambs, \$9.25@10.25; California range lambs (new crop), \$9.25@9.75; fed Californias, \$9.75; fresh shorn lambs, \$8.00@8.25; fed woolled lambs, \$8.50@9.15; good to choice ewes (shorn), \$2.00@3.00.

ST. PAUL

By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.

So. St. Paul, Minn., May 16, 1934.

CATTLE—Slaughter yearlings and lightweight steers averaged 10 or 15c lower than Friday of last week. More decline was nominally quotable on medium weight and heavy beefs. Better grade heifers ruled steady, cows mostly 25c lower, bulls 15@25c lower and vealers weak to 50c off. Medium to good mediumweight fed steers made \$6.00@7.25, good light weights, \$5.75@6.75, most short-fed light yearlings \$4.75@5.50. Good to choice heifers sold around \$5.00@6.00. Beef cows brought \$2.25@3.25, occasionally up to \$4.00. Most low cutters and cutters made \$1.25@2.00. Medium grade bulls turned at \$2.50 down. Vealers topped at \$5.50.

HOGS—Hog prices show little net change compared with last Friday. Better 170- to 250-lb. hogs sold today at \$3.25@3.35, a few, \$3.40; heavier weights and medium grades down to \$3.00 and below; desirable light lights, \$2.85@3.25; pigs mostly \$2.50 down; packing sows, \$2.40@2.85.

SHEEP—Slaughter lambs staged a 25c recovery here today after declining a similar amount on each of five previous days. Choice spring lambs brought \$9.75@10.00, with the fat bucks out at \$1.00 less. Good to choice shorn lambs made \$7.75@8.00, plainer grades, \$5.50@7.00, shorn ewes, \$2.00@3.25.

SIOUX CITY

Reported by U. S. Bureau of Agricultural Economics.

Sioux City, Ia., May 17, 1934.

CATTLE—Heavy and medium weight beefs declined fully 25c from last Friday, while yearlings and light steers ruled strong to 25c higher. Choice medium weight beefs brought \$7.75, long yearlings sold up to \$7.25, and majority turned at \$5.00@6.50. Heifers finished strong to 25c higher, kosher reached \$6.35, and several loads good to choice turned at \$5.10@5.75. Cows

were mostly 25c lower. Beef kinds bulked at \$2.50@3.50; low cutters, down to \$1.25. Bulls showed strength late, and medium grades reached \$3.00. Vealers found a firm trade, and selects ranged up to \$6.50.

HOGS—Improved shipping inquiry, together with added outlet on government account, served to maintain prices on increased supplies. Compared with last Friday, all slaughter classes were rated steady to weak. Thursday's top held at \$3.30, while bulk of better grade 180- to 280-lb. weights ranged \$3.10@3.30. Good and choice 270- to 360-lb. heavies cleared at \$2.75@3.10, with most 125- to 170-lb. averages, \$2.25@3.00. Packing sows bulked at \$2.50@2.85; extreme heavies, down to \$2.40.

SHEEP—A depressed trade for dressed lamb and mutton produced lower prices at live markets on early days this week, but a slight reaction after mid-week showed early losses fully regained in most cases. Fed woolled lambs and native springers closed fully steady, while clippers were strong to 10c higher. Late trade on better grade clippers ranged \$8.00@8.35; native springers, \$10.00@10.25; best woolled offerings, \$9.25. Shorn ewes incurred 50c losses, with most sales better grades \$2.00@2.75. Offerings averaging around 150 lbs. or above cashed down to \$1.50.

CORN BELT DIRECT TRADING.

Reported by U. S. Bureau of Agricultural Economics.

Des Moines, Ia., May 17, 1934.

Trading in hogs at 22 concentration points and 7 packing plants in Iowa and Minnesota has been slow and uneven this week. Tuesday's prices scraped bottom for this year. Receipts continued on about a level with a week ago. Some price recovery since mid-week leaves current values 5@10c below last week's close. Late quotations good to choice 180 to 260 lbs., mostly \$3.05@3.35; long hauled carloads, to \$3.40; 270 to 300 lbs., \$2.85@3.20; 310 to 350 lbs., \$2.70@3.10; most packing sows, \$2.25@2.65.

Receipts unloaded daily for the week ended May 17, were as follows:

	This week.	Last week.
Fri., May 11	19,900	27,300
Sat., May 12	26,200	26,400
Mon., May 14	54,800	44,000
Tues., May 15	16,200	20,800
Wed., May 16	17,800	20,700
Thurs., May 17	21,000	24,100

Has your hog buyer read chapter 1 in "PORK PACKING," THE NATIONAL PROVISIONER'S latest book.

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers, top livestock price summary, week May 10:

BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended May 10.	Prev. week.	Same week, 1933.
Toronto	\$ 6.25	\$ 6.75	\$ 5.75
Montreal	5.75	6.00	5.40
Winnipeg	5.75	5.50	5.00
Calgary	4.00	4.00	4.25
Edmonton	4.75	4.75	4.25
Prince Albert	3.50	4.25	3.50
Moose Jaw	4.50	4.50	4.25
Saskatoon	4.75	4.50	4.00

VEAL CALVES.

Toronto	\$ 7.00	\$ 7.50	\$ 6.50
Montreal	4.85	5.00	4.50
Winnipeg	5.50	5.00	5.50
Calgary	5.50	5.50	5.00
Edmonton	5.00	5.00	5.00
Prince Albert	3.75	3.75	3.50
Moose Jaw	5.00	5.00	4.50
Saskatoon	5.00	4.00	4.00

SELECT BACON HOGS.

Toronto	\$ 8.85	\$ 9.00	\$ 6.40
Montreal	8.90	9.15	6.75
Winnipeg	7.75	8.10	5.85
Calgary	7.35	7.75	5.85
Edmonton	7.50	8.00	5.90
Prince Albert	7.45	7.80	5.55
Moose Jaw	7.50	7.85	5.80
Saskatoon	7.45	7.80	5.55

GOOD LAMBS.

Toronto	\$ 9.50	\$ 9.00	\$ 9.00
Montreal	7.00	6.00	14.00
Winnipeg	7.00	6.75	7.75
Calgary	7.50	8.00	6.50
Edmonton	7.50	8.00	6.50
Prince Albert	6.00	6.75	6.50
Moose Jaw	6.00	6.75	6.50
Saskatoon	7.00	7.00	4.50

*Spring lambs \$7.00—\$9.00 per head.

†Spring lambs per head.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended May 12, 1934:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended May 12	192,000	455,000	288,000
Previous week	220,000	478,000	281,000
1933	190,000	563,000	376,000
1932	162,000	573,000	309,000
1931	196,000	514,000	384,000
1930	194,000	573,000	312,000
1929	202,000	531,000	266,000

Hogs at 11 markets:

Week ended May 12	396,000
Previous week	405,000
1933	448,000
1932	470,000
1931	443,000
1930	498,000
1929	448,000

At 7 markets:

Week ended May 12	Cattle.	Hogs.	Sheep.
Week ended May 12	147,000	351,000	178,000
Previous week	171,000	351,000	184,000
1933	138,000	379,000	219,000
1932	119,000	394,000	187,000
1931	146,000	378,000	262,000
1930	149,000	442,000	242,000
1929	143,000	379,000	224,000

OHIO STOCKYARD POSTED.

Another stockyard has been posted as coming under the jurisdiction of the packers and stockyards act. This is the Wapakoneta Union Stock Yards, located at Wapakoneta, O.

KENNETT-MURRAY

LIVESTOCK BUYING ORGANIZATION

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Detroit, Mich. Dayton, Ohio

Louisville, Ky. LaFayette, Ind.

Indianapolis, Ind.

Nashville, Tenn. Omaha, Neb.

Montgomery, Ala. Sioux City, Ia.

RECEIPTS AT CENTERS

SATURDAY, MAY 12, 1934.

	Cattle.	Hogs.	Sheep.
Chicago	400	8,000	2,000
Kansas City	300	900	800
Omaha	200	1,500	1,300
St. Louis	250	2,000	1,200
St. Joseph	1,000	1,500	1,500
Sioux City	100	1,000	1,000
St. Paul	300	1,500	50
Fort Worth	50	125
Denver	100	500	8,000
Louisville	200	500	100
Wichita	500	500	100
Indianapolis	100	1,500	100
Pittsburgh	100	100	100
Cincinnati	300	1,500
Buffalo	100	400	100
Nashville	100	300	100
Oklahoma City	100	200	100

MONDAY, MAY 14, 1934.

Chicago	15,000	30,000	9,000
Kansas City	11,000	5,000	6,000
Omaha	10,500	9,500	2,600
St. Louis	3,000	12,000	2,500
St. Joseph	2,000	4,500	3,000
Sioux City	5,500	1,000	1,000
St. Paul	5,000	5,500	1,900
Fort Worth	3,000	500	8,000
Milwaukee	700	1,000	300
Denver	1,800	2,800	22,300
Louisville	500	500	400
Wichita	1,000	1,800	200
Indianapolis	500	6,000	700
Pittsburgh	600	2,300	1,500
Cincinnati	1,400	4,000	800
Buffalo	1,100	5,800	3,800
Cleveland	700	1,000	1,000
Nashville	400	900	400
Oklahoma City	1,000	800	400

TUESDAY, MAY 15, 1934.

Chicago	2,000	16,000	7,000
Kansas City	500	4,500	1,000
Omaha	200	8,000	4,000
St. Louis	1,000	7,000	1,500
St. Joseph	900	8,500	4,000
Sioux City	1,000	6,500	2,000
St. Paul	2,400	7,500	1,500
Fort Worth	900	400	2,000
Milwaukee	300	800	100
Denver	200	800	5,400
Louisville	100	500	200
Wichita	500	500	200
Indianapolis	500	5,000	500
Pittsburgh	500	1,000	800
Cincinnati	400	400	400
Buffalo	200	1,900	1,300
Cleveland	200	200	200
Nashville	300	400	200
Oklahoma City	900	900	400

WEDNESDAY, MAY 16, 1934.

Chicago	7,500	21,000	6,000
Kansas City	5,000	8,000	6,000
Omaha	6,000	11,500	5,000
St. Louis	1,500	9,000	1,500
St. Joseph	2,400	8,500	4,000
Sioux City	3,500	6,500	2,000
St. Paul	2,500	6,500	500
Fort Worth	2,000	1,500	4,000
Milwaukee	100	1,400	100
Denver	500	1,200	5,600
Louisville	300	800	100
Wichita	800	1,400	600
Indianapolis	900	6,000	500
Pittsburgh	1,300	1,300	800
Cincinnati	700	800	800
Buffalo	100	1,400	300
Cleveland	200	400	600
Nashville	500	600	300
Oklahoma City	900	1,000	500

THURSDAY, MAY 17, 1934.

Chicago	8,000	22,000	6,000
Kansas City	2,500	7,000	4,000
Omaha	6,000	12,500	6,500
St. Louis	2,500	9,500	2,500
St. Joseph	1,500	7,000	3,500
Sioux City	4,000	5,500	1,500
St. Paul	2,200	5,500	1,500
Fort Worth	1,200	300	3,500
Milwaukee	800	1,000	100
Denver	300	1,200	7,000
Louisville	200	600	700
Wichita	900	1,400	500
Indianapolis	600	6,000	700
Pittsburgh	100	1,200	1,500
Cincinnati	900	4,000	300
Buffalo	100	1,300	100
Cleveland	200	400	500
Nashville	400	900	800
Oklahoma City	900	800	400

FRIDAY, MAY 18, 1934.

Chicago	2,200	18,000	9,000
Kansas City	800	4,000	2,000
Omaha	3,500	10,500	3,000
St. Louis	1,000	7,500	2,000
St. Joseph	1,200	5,300	4,500
Sioux City	1,500	9,000	2,000
St. Paul	2,800	7,500	500
Fort Worth	1,000	1,200	6,500
Denver	300	1,500	5,700
Louisville	200	1,800	1,000
Wichita	500	1,800	600
Indianapolis	400	7,000	1,000
Cincinnati	600	4,300	500
Buffalo	400	2,500	700
Nashville	400	1,800	2,500
Oklahoma City	800	1,300	300

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets, Thursday, May 17, 1934, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. wt. (140-160 lbs.) gd-ch.	\$3.00@3.60	\$2.85@3.40	\$2.50@3.10	\$2.60@3.25	\$2.75@3.35
Lt. wt. (160-180 lbs.) gd-ch.	3.40@3.65	3.35@3.50	2.70@3.25	3.00@3.30	3.10@3.30
(180-200 lbs.) gd-ch.	3.50@3.75	3.40@3.50	3.10@3.30	3.10@3.35	3.20@3.40
Med. wt. (200-220 lbs.) gd-ch.	3.60@3.80	3.40@3.50	3.15@3.30	3.25@3.35	3.30@3.40
(220-250 lbs.) gd-ch.	3.60@3.80	3.40@3.50	3.15@3.30	3.25@3.35	3.35@3.40
Hvy. wt. (250-280 lbs.) gd-ch.	3.55@3.75	3.35@3.45	3.00@3.25	3.25@3.35	3.10@3.30
(280-350 lbs.) gd-ch.	3.45@3.65	3.25@3.40	2.75@3.15	3.15@3.30	2.90@3.20
Pkg. sows (275-350 lbs.) good.	3.00@3.20	2.85@2.75	2.50@2.65	2.60@2.75	2.70@2.85
(350-425 lbs.) good.	2.85@3.10	2.60@2.70	2.35@2.65	2.45@2.60	2.55@2.80
(425-550 lbs.) good.	2.75@3.00	2.55@2.65	2.50@2.60	2.35@2.50	2.35@2.60
(275-550 lbs.) medium.	2.50@2.90	2.25@2.65	2.25@2.50	2.25@2.50	2.35@2.70
Sltr. pigs (100-120 lbs.) gd-ch.	2.00@3.00	2.00@2.85	2.00@2.75	2.00@2.85	2.00@2.75
Av. cost & wt. Wed. (pigs excl.)	3.59-227 lbs.	3.41-200 lbs.	3.02-248 lbs.	3.18-218 lbs.

STEERS (850-900 LBS.):

Choice	6.75@8.00	6.50@7.25	6.25@7.75	6.35@7.35	6.00@7.25
Good	6.00@7.15	5.75@7.00	5.50@6.75	5.75@6.75	5.35@6.50
Medium	5.25@6.25	5.00@6.25	5.00@6.00	5.00@6.25	4.85@5.50
Common	4.50@5.50	4.25@5.25	4.25@5.25	4.00@4.75	3.50@5.00

STEERS (900-1100 LBS.):

Choice	7.50@8.75	7.00@8.50	7.00@8.25	6.75@7.55	6.50@8.00
Good	6.25@7.75	6.25@8.25	6.25@7.75	5.85@7.75	5.50@7.75
Medium	5.50@6.25	5.25@6.75	5.25@6.50	4.75@5.15	5.00@6.00
Common	4.75@5.50	4.50@5.50	4.50@5.50	4.00@5.00	4.00@5.25

STEERS (1100-1300 LBS.):

Choice	8.00@9.25	8.25@9.00	7.75@8.75	7.15@8.75	7.25@8.50
Good	6.75@8.25	6.75@8.50	6.50@8.00	6.15@7.55	6.00@7.75
Medium	5.75@6.75	5.75@7.50	5.50@7.25	5.00@6.65	5.25@6.50

STEERS (1300-1500 LBS.):

Choice	8.50@9.25	8.50@9.00	8.00@8.75	7.85@8.75	7.75@8.75
Good	7.00@8.50	7.50@8.50	7.25@8.00	6.65@7.85	6.75@8.00

HEIFERS (550-750 LBS.):

Choice	6.25@7.00	6.25@6.75	5.75@6.40	5.75@6.35	5.50@6.25
Good	5.50@6.25	5.75@6.25	5.25@5.75	5.15@5.75	4.85@5.65
Com-med.	3.50@5.25	3.50@5.75	3.50@5.25	3.25@5.15	3.00@5.00

HEIFERS (750-900 LBS.):

Gd-ch.	5.50@7.25	5.25@6.65	5.15@6.35	5.00@6.65
Com-med.	3.50@5.75	3.50@5.25	3.25@5.15	3.25@5.35

COWS:

Good	4.25@5.25	3.75@4.00	3.50@4.25	3.25@4.00	3.35@4.00
Com-med.	2.85@4.25	2.75@3.75	2.65@3.50	2.50@3.25	2.25@3.35
Low-cut-cut	1.65@2.85	1.00@2.75	1.65@2.65	1.50@2.50	1.00@2.25

BULLS (YRLS. BX. BEEF):

Good	3.25@3.75	3.15@3.75	2.85@3.65	2.85@3.25	2.50@3.00
Cut-med.	2.50@3.25	2.25@3.25	2.25@2.85	2.00@2.85	2.00@2.65

VEALERS:

Gd-ch.	5.00@6.50	4.75@5.75	5.50@6.50	4.50@6.00	4.00@5.50
Medium	3.75@5.50	3.50@4.75	3.50@5.50	3.50@4.50	3.50@4.50
Cul-com.	3.00@3.75	1.50@3.50	2.00@3.50	2.50@4.50	2.00@3.50

CALVES (250-500 LBS.):

Gd-ch.	4.00@5.50	4.75@6.25	3.50@5.50	4.25@6.00	4.00@5.75
Com-med.	3.00@4.00	2.50@4.75	2.00@3.50	2.50@4.25	2.50@4.00

Slaughter Sheep and Lambs:

SPRING LAMBS:
Choice	10.00@10.75	9.75@10.25	9.75@10.25	9.75@10.50	10.00@10.50
Good	9.25@10.00	9.25@9.75	9.25@9.75	9.00@9.75	9.25@10.00
Medium	8.50@9.25	8.00@9.25	8.25@9.25	7.00@9.00	8.25@9.25

LAMBS:

(90 lbs. down) gd-ch.*	7.85@8.50	7.75@8.15	7.85@8.25	7.75@8.40	7.75@8.25
Com-med.	6.25@8.00	6.25@7.75	6.00@7.85	6.25@7.75	5.75@7.75
(90-98 lbs.) gd-ch.*	7.75@8.35	7.50@8.00	7.75@8.10	7.50@8.35	7.65@8.25

YEARLING WETHERS:

(90-110 lbs.) gd-ch.	7.00@7.50	6.50@7.25	6.50@7.00	6.50@7.00	6.25@7.00
Medium	6.00@7.00	5.00@6.50	5.00@6.50	5.75@6.50	5.25@6.25

EWES:

(90-120 lbs.) gd-ch.	3.00@3.50	3.00@3.35	2.00@3.00	2.25@3.00	2.50@3.25
(120-150 lbs.) gd-ch.	2.50@3.35	2.50@3.25	1.75@3.00	2.00@2.75	2.00@2.25
(All weights) com-med.	1.50@3.00	1.50@3.00	.50@2.00	1.25@2.25	1.00@2.50

*Quotations based on ewes and wethers.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended May 12, 1934.

	Week ended, May 12.	Prev. week.	Cor. week.
Chicago	29,343	29,143	26,518
Kansas City	22,632	24,033	17,027
Omaha	22,313	23,348	20,689
East St. Louis	15,613	15,942	14,919
St. Joseph	8,994	9,685	5,748
Sioux City	16,589	10,616	9,344
Wichita	2,813	2,470	1,748
Fort Worth	5,747	4,752	3,987
Philadelphia	1,838	1,966	1,075
Indianapolis	1,646	2,662	1,726
New York & Jersey City	9,306	9,745	9,205
Oklahoma City	4,825	4,802	3,826
Cincinnati	3,460	4,620	3,318
Denver	3,546	4,050	2,486
St. Paul	10,988	12,944	12,365
Milwaukee	3,312	3,664	4,352
Total	155,885	165,651	138,963

HOGS.

Chicago	100,984	113,212	115,236
Kansas City	68,854	71,270	68,986
Omaha	36,332	35,976	46,185
East St. Louis	34,896	36,185	49,739
St. Joseph	31,164	28,872	24,031
Sioux City	23,256	25,992	32,623
Wichita	8,946	9,122	16,156
Fort Worth	9,713	10,237	12,357
Philadelphia	16,149	21,144	19,290
Indianapolis	18,200	21,069	24,136
New York & Jersey City	37,688	44,149	45,605

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 12, 1934, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	3,975	2,000	3,949
Swift & Co.	4,129	1,223	5,802
Morris & Co.	2,403	1,557
Wilson & Co.	4,141	3,317	2,653
Anglo-Amer. Prov. Co.	1,390
G. H. Hammond Co.	2,402	1,029
Libby, McNeill & Libby.	428
Shippers	10,839	6,146	3,041
Others	7,544	30,221	1,997
Brennan Pkg. Co.	3,731	hogs; Hygrade Food Prod. Corp., 4,124	hogs; Agar Pkg. Co., 8,195

Total: 37,317 cattle, 8,999 calves, 60,986 hogs, 18,999 sheep.
Not including 2,965 cattle, 2,925 calves, 53,856 hogs and 25,623 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,643	894	7,127	6,461
Cudahy Pkg. Co.	2,149	1,082	2,543	6,086
Morris & Co.	2,287	929	1,090	5,263
Swift & Co.	2,298	1,231	9,818	7,053
Wilson & Co.	2,045	880	4,553	3,071
Independent Pkg. Co.	301
Others	6,144	320	4,725	9,944
Total	17,546	5,098	29,176	38,478

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	6,290	12,220	4,880
Cudahy Pkg. Co.	4,845	7,809	8,860
Dold Pkg. Co.	1,352	6,928
Morris & Co.	2,907	150	1,729
Swift & Co.	6,158	5,921	4,258
Others	19,485
Eagle Pkg. Co., 22 cattle; Geo. Hoffman Pkg. Co., 41 cattle; Grt. Omaha Pkg. Co., 42 cattle; Omaha Pkg. Co., 84 cattle; J. Roth & Sons, 70 cattle; So. Omaha Pkg. Co., 54 cattle; Lincoln Pkg. Co., 388 cattle; Nagle Pkg. Co., 112 cattle; Sinclair Pkg. Co., 111 cattle; Wilson & Co., 1,084 cattle.			
Total	23,817	cattle and calves; 52,513	hogs; 19,827

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,693	1,995	9,536	3,079
Swift & Co.	2,797	2,635	5,818	3,329
Morris & Co.	972	1,021	1,073
Hunter Pkg. Co.	905	5,098	49
Hell Pkg. Co.	1,896
Krey Pkg. Co.	1,805
Laclede Pkg. Co.	212	914
Shippers	3,605	3,589	23,065	333
Others	2,458	925	8,578	522
Total	12,702	10,165	58,061	7,312
Not including 2,495 cattle, 4,050 calves, 42,422 hogs and 5,302 sheep bought direct.				

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Krey Pkg. Co.	83	758
Sieloff Pkg. Co.	57	106	971
Laclede Pkg. Co.	52	17	380
Hunter Pkg. Co.	47
Sartorius Pkg. Co.	105
American Pkg. Co.	83
Sokolik Pkg. Co.	32	57	42
Belesot Pkg. Co.	30
Shippers	188	2,060	544
Others	180	14	235	33
Total	384	382	2,506	702

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,995	857	16,412	16,210
Armour and Co.	3,738	927	14,680	7,394
Others	1,863	43	1,543	2,900
Total	8,594	1,927	32,635	26,504

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,467	194	9,394	1,093
Armour and Co.	3,636	221	8,428	917
Swift & Co.	2,570	232	5,509	1,067
Shippers	2,683	10,866
Others	242	29	27
Total	12,598	676	34,224	3,047

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,025	7,438	6,613	436
U. D. B. Co., N. Y.
Omaha Pkg. Co.	370
Bimber, Harrison, N. J.	550
R. Gutz & Co.	61	24
Armour & Co., Mil.	751	3,693
Armour & Co., Chi.	175
N.Y.B.D.M. Co., N.Y.	40
Shippers	149	11	78
Others	460	670	22	124
Total	4,057	11,746	7,272	560

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,590	4,219	9,085	2,065
Cudahy Pkg. Co.	446	1,654
Swift & Co.	5,283	6,453	14,169	1,082
United Pkg. Co.	1,689	103
Others	1,822	25	6,545
Total	12,310	12,454	29,699	3,747

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,672	558	3,047	1,264
Wilson & Co.	1,508	640	3,125	1,304
Others	151	35	440
Total	3,332	1,233	6,712	2,568
Not including 227 cattle, 33 calves, and 1,204 hogs bought direct.				

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,011	674	3,831	3,944
Dold Pkg. Co.	632	190	2,631	49
Wichita D. B. Co.	25
Dunn-Ostertag	77
Fred W. Dold Pkg. Co.	105	324
Sundowner Pkg. Co.	99	175
Total	1,949	864	6,961	3,993

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	907	102	3,434	12,972
Swift & Co.	873	147	4,364	17,854
Others	1,613	265	1,845	13,367
Total	3,393	514	9,643	44,193

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,282	939	10,508	2,390
Armour and Co.	371	726	1,566
Hilgemeler Bros.	10	1,170
Brown Bros.	107	10	91	6
Stumpf Bros.	116
Meier Pkg. Co.	93	192
Indiana Prov. Co.	44	8	204
Maass-Hartman Co.	38	7
Art Wabnitz	10	64	32
Shippers	1,391	1,641	14,141	429
Others	340	98	607	129
Total	3,704	3,494	28,655	2,986

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.	198
Ideal Pkg. Co.	11	376
E. Kahn's Sons Co.	1,489	511	5,641	639
Kroger G. & B. Co.	36	391	1,687
J. Lohrey Pkg. Co.	3	246
H. H. Meyer Pkg. Co.	20	3,024
A. Sander Pkg. Co.	9
J. Schlachter's Sons.	96	101	101
J. & F. Schroth Pkg.	18	2,774
John F. Stegner Co.	210	293
Shippers	199	1,061	2,422	1,634
Others	820	571	342	343
Total	2,911	3,018	16,512	2,805
Not including 199 cattle, 282 calves, 3,048 hogs and 4 sheep bought direct.				

Recapitulation of packers' purchases by markets for week ended May 12, 1934, with comparisons:

CATTLE.

	Week ended, May 12, 1934.	Prev. week, May 12, 1933.	Cor. week, 1933.
Chicago	37,317	39,498	36,078
Kansas City	17,546	19,959	17,027
Omaha	23,817	25,087	22,030
East St. Louis	12,702	12,625	8,958
St. Louis	384	706
St. Joseph	8,594	9,550	5,937
Sioux City	12,598	11,001	11,718
Okla. City	3,332	3,239	2,793
Wichita	1,949	1,537	1,443
Denver	3,954	3,151
St. Paul	12,310	13,962	14,281
Milwaukee	4,057	4,771	4,802
Indianapolis	3,704	4,791	5,194
Cincinnati	2,911	3,346	2,684
Total	141,221	153,310	137,702

HOGS.

	Week ended, May 12, 1934.	Prev. week, May 12, 1933.	Cor. week, 1933.
Chicago	60,986	61,675	64,816
Kansas City	29,176	28,853	28,330
Omaha	52,513	50,058	55,482
East St. Louis	58,061	58,558	60,000
St. Louis	2,506	6,691
St. Joseph	32,635	31,414	24,936
Sioux City	34,224	29,820	37,511
Okla. City	6,712	5,773	15,205
Wichita	6,961	7,085	11,567
Denver	9,830	6,618
St. Paul	29,699	30,122	39,927
Milwaukee	7,272	9,790	9,235
Indianapolis	28,055	32,667	39,222
Cincinnati	16,512	19,174	23,081
Total	365,902	374,929	431,690

SHEEP.

	Week ended, May 12, 1934.	Prev. week, May 12, 1933.	Cor. week, 1933.
Chicago	18,999	24,748	26,066
Kansas City	38,478	35,283	39,890
Omaha	19,827	18,935	40,880

East St. Louis	7,312	7,171	10,630
St. Louis	702	432
St. Joseph	26,504	26,350	24,960
Sioux City	3,741	3,771	12,372
Okla. City	2,568	3,423	2,156
Wichita	3,993	5,405	4,281
Denver	60,292	32,979
St. Paul	3,747	5,687	4,642
Milwaukee	560	522	643
Indianapolis	2,986	3,831	7,052
Cincinnati	2,805	1,442	3,798
Total	132,128	203,889	220,729

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 7	13,947	2,134	28,075	13,240
Tues., May 8	7,183	3,036	19,771	9,329
Wed., May 9	11,807	2,988	22,601	6,132
Thurs., May 10	5,054	2,580	21,131	7,404
Fri., May 11	2,272	788	16,254	4,669
Sat., May 12	400	300	8,000	5,000
Total this week	40,463	11,826	115,905	46,394
Previous week	43,314	10,924	114,537	55,100
Year ago	39,906	13,362	127,240	62,438
Two years ago	35,857	8,451	129,296	61,677

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 7	3,350	75	1,886	1,153
Tues., May 8	2,163	65	948	26
Wed., May 9	2,586	63	967	131
Thurs., May 10	1,838	70	993	1,252
Fri., May 11	761	24	804	479
Sat., May 12	100	500	1,000

Total this week, 10,790 cattle, 297 calves, 6,098 hogs, 4,043 sheep.
Previous week, 11,370 cattle, 424 calves, 6,113 hogs, 4,930 sheep.
Year ago, 11,517 cattle, 539 calves, 6,891 hogs, 5,543 sheep.
Two years ago, 13,420 cattle, 105 calves, 16,188 hogs, 10,134 sheep.

Total receipts for month and year to May 12, with comparisons:

	May 1934.	May 1933.	1934.	1933.
Cattle	71,589	77,736	807,444	641,412
Calves	21,000	23,333	201,289	158,253
Hogs	203,322	235,785	2,634,955	2,383,275
Sheep	83,471	110,267	1,098,001	1,401,018

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended May 12	\$ 7.15	\$ 3.60	\$ 4.25	\$ 9.40
Previous week	7.00	3.70	4.70	9.85
1933	5.40	4.30	2.50	6.35
1932	5.85	3.35	1.60	5.85
1931	7.45	6.85	3.80	8.30
1930	11.40	10.10	5.25	10.30
1929	13.60	11.05	6.35	14.50

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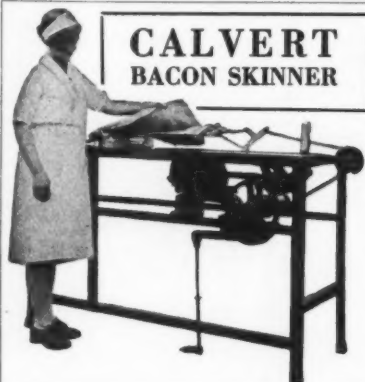
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DATA	
Salaries of 5 butchers (\$30 each)	\$150.00
Salary of girl (Four days) ..	\$12.00
Interest and depreciation on machine50
	12.50
WEEKLY SAVING ..	\$137.50
Savings alone pay for machine in less than three weeks!	

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CHICAGO SECTION

R. D. Gower, assistant comptroller, Geo. A. Hormel & Co., Austin, Minn., was in Chicago this week.

Horace M. Wigney, general manager, Safety Refrigeration, Inc., New York City, spent some time in Chicago the past week.

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 19,099 cattle, 5,951 calves, 50,491 hogs, 7,544 sheep.

W. R. Sinclair, vice president and treasurer, and A. C. Sinclair, vice president, Kingan & Co., Indianapolis, Ind., were Chicago visitors during the week.

R. A. Rath, vice president in charge of sales, and Dale Kilpatrick, assistant sales manager, Rath Packing Company, Waterloo, Iowa, were Chicago visitors during the week.

L. H. McMurray, well-known livestock order buyer of Indianapolis, is on the road to recovery after an operation performed at the Mayo Clinic in Rochester, Minn., almost two months ago. "Mack" has had a hard pull, but will soon be back on the job.

Provision shipments from Chicago for the week ended May 12, 1934, with comparisons, were as follows:

	Week May 12.	Previous week.	Same week '33.
Cured Meats, lbs.	18,954,000	18,753,000	19,490,000
Fresh Meats, lbs.	43,093,000	43,395,000	40,817,000
Lard, lbs.	7,988,000	9,088,000	5,617,000

Perry M. Gross, 62, known throughout the Southwestern cattle country as the dean of livestock auctioneers, died in Kansas City on May 14. He had been particularly identified with the International Livestock Exposition and American Royal Livestock Show.

R. C. McManus, former head of the legal department of Swift & Company, and a well-known figure in industry activities for many years, is now associated with Rummler, Rummler & Woodworth, patent attorneys and engineering counsel, Chicago, and will specialize in trade mark, copyright and unfair trade matters. "Bob" retired with honors after many years of service with Swift & Company, but even his golf couldn't keep him out of the harness.

F. J. King, president and general manager of the G. H. Hammond Company, Chicago, retired from active service on May 1, after 35 years of service in the industry. He began with Swift & Company at St. Joseph, Mo., in 1899, being transferred to St. Paul in 1903 as pork superintendent. He came to Chicago in 1909 and was later made manager of the branch house provision department. In 1932 he was put in charge of the G. H. Hammond Company. He is well known as a provision expert and has a wide acquaintance throughout the industry. He is succeeded as manager of the Hammond

plant by J. E. Glen, formerly manager of the Omaha Packing Co., himself a veteran who began his career with the Plankinton Packing Co. at Milwaukee in 1909.

OLEO PRODUCTS EXPORTED.

Exports of oleo oil, oleo stock and oleo stearine from the United States during March, 1934, with countries of destination, are reported as follows:

	Oleo oil, lbs.	Oleo stock, lbs.	Oleo stearine, lbs.
Belgium	169,317	24,052	5,356
Denmark	28,534	60,181	13,708
France	8,520	44,817
Germany	139,119	93,157
Greece	28,200
Irish Free State	48,028	20,518
Netherlands	158,177	11,044	88,346
Norway	44,147	50,125	5,091
Sweden	172,111	48,891
Switzerland	48,328	24,340
United Kingdom	960,682	106,480	338,719
Cuba	10,447
Others	20,148
Total	1,825,311	438,783	506,479

Value of oleo oil exported amounted to \$101,710, oleo stock to \$23,636 and oleo stearine to \$28,284.

LIVESTOCK EXCHANGE ELECTS.

At the annual meeting of the National Livestock Exchange, held in Oklahoma City, Okla., last week, all officers were re-elected as follows: A. H. Baker, St. Joseph, president C. W. H. Strebel, Cincinnati, senior vice-president; A. A. Dreis, St. Paul, treasurer; and J. S. Boyd, Chicago, secretary. Cincinnati was chosen as the 1935 convention city.



BUYS FROM FOURTH GENERATION.

John Irwin, head of Irwin Bros., Inc., meat wholesalers, buys beef from the fourth generation of Swifts in the person of Nathan Swift, son of vice president Alden B. Swift, in the Swift coolers at Chicago. John bought his first Swift beef from the founder, Gustavus F. Swift, in 1886, just a year after the company was established. He has since dealt with Louis F. Swift and his brothers, of the second generation, with Alden B. Swift of the third generation, and now he buys from Nathan of the fourth generation.

LIVESTOCK PRICES COMPARED.

Livestock prices at Chicago during April, 1934, with comparisons:

	April, 1934.	Mar., 1934.	April, 1933.
SLAUGHTER CATTLE AND VEALERS.			
Steers—			
550-900 lbs.,	Choice ... \$ 7.37	\$ 7.33	\$ 6.58
	Good 6.59	6.51	5.84
	Medium ... 5.63	5.59	4.87
	Common .. 4.72	4.47	4.12
900-1100 lbs.,	Choice ... 7.47	7.30	6.58
	Good 6.66	6.50	5.63
	Medium ... 5.68	5.48	4.86
	Common .. 4.78	4.40	4.03
1100-1300 lbs.,	Choice ... 7.61	7.11	6.28
	Good 6.96	6.26	5.33
	Medium ... 5.94	5.30	4.70
1300-1500 lbs.,	Choice ... 7.05	6.68	5.63
	Good 6.86	5.78	4.90
Heifers—			
550-750 lbs.,	Choice ... 6.06	6.14	5.47
	Good 5.47	5.39	4.82
	Com.&med. 4.35	4.23	4.01
750-900 lbs.,	Gd. & ch. 5.82	5.67	5.28
	Com.&med. 4.38	4.25	4.04
Cows—			
	Good 4.14	3.82	3.28
	Common & medium ... 3.29	3.02	2.70
	Low cutter and cutter ... 2.24	2.07	2.15
Bulls (yearlings excluded)—			
	Good (beef) 3.49	3.49	3.00
	Cutter, com. & med. 3.12	2.94	2.80
Vealers—			
	Good & ch. 5.94	6.20	5.18
	Medium 4.60	4.92	4.08
	Cull & common 3.68	4.01	3.26
Calves, 250-500 lbs.—			
	Good & choice 4.48	4.18	3.48
	Common & medium 3.36	3.27	2.50

HOGS.			
Light light, 140-160 lbs.—			
	Good and choice 3.74	3.90	3.69
Light weight—			
	160-180 lbs., good & ch. ... 3.94	4.27	3.80
	180-200 lbs., good & ch. ... 4.01	4.46	3.87
Medium weight—			
	200-220 lbs., good & ch. ... 4.02	4.50	3.88
	220-250 lbs., good & ch. ... 4.02	4.49	3.84
Heavy weight—			
	250-290 lbs., good & ch. ... 3.94	4.40	3.76
	290-350 lbs., good & ch. ... 3.82	4.25	3.68
Packing sows—			
	275-350 lbs., good 3.36	3.70	3.49
	350-425 lbs., good 3.26	3.70	3.44
	425-550 lbs., good 3.16	3.61	3.39
	275-550 lbs., medium 3.07	3.52	3.30
Slaughter pigs, 100-130 lbs.—			
	Good & choice 2.92	3.00	3.38

LAMBS AND SHEEP.			
Spring lambs—			
	Choice	7.28
	Good	6.53
	Medium	5.68
Lambs—			
	90 lbs. down, Gd. & ch. 9.40	9.04	5.43
	Com.&med. 8.24	7.93	4.64
	90-98 lbs., Gd. & ch. 9.37	8.72	5.31
	98-110 lbs., Gd. & ch.	5.02
Yearling wethers—			
	90-110 lbs., Gd. & ch. 8.12	7.73	4.31
	Medium . 7.01	6.50	3.50
Ewes—			
	90-120 lbs., Gd. & ch. 4.86	5.11	2.70
	120-170 lbs., Gd. & ch. 4.55	4.80	2.40
	All wts., Com.&med. 3.69	3.75	1.84

U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday, May 11, 1934, as reported to THE NATIONAL PROVISIONER:

	Week ended May 11.	Prev. week.	Cor. week, 1933.
Chicago	129,627	136,235	140,213
Kansas City, Kan.	68,854	71,270	68,986
Omaha	36,703	39,423	47,500
St. Louis & East St. Louis	72,278	75,647	75,127
Sioux City	23,133	20,173	33,302
St. Joseph	29,581	30,874	45,358
St. Paul	84,163	85,502	22,778
N. Y., Newark & J. C.	38,525	45,474	45,102
Total	432,876	463,598	477,300

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Make Your Meats More SALABLE!

There is nothing more appealing, more appetizing, than these clean, neat, attractively-printed cloth bags, with your brand or trademark in full colors.

Bemis Cloth Bags reduce costs, too. Their initial price is low, and they save time and labor in every packing operation. Made in any shape you wish—round, square, oval, heart-shaped, etc. You'll like them—your customers will like them—and the buying public will like them!

Tell us the size and shape of bag you are considering, and we'll make up actual sample bags and send them to you. No obligation. Write today.

BEMIS BRO. BAG CO.

420 Poplar Street • St. Louis
51st St. and 2nd Avenue, Brooklyn



All Types of Equipment for Packing Plants

We make a specialty of all kinds of pans—perforated or plain—for packing-houses. Send your drawing for prices.

WEPSCO

**STEEL
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CO.**

Subsidiary of
WESTERN PIPE &
STEEL CO. OF
CALIFORNIA

2834-2900
VERMONT ST.
BLUE ISLAND, ILL.
PULMAN 2206

For Quality Meat Products

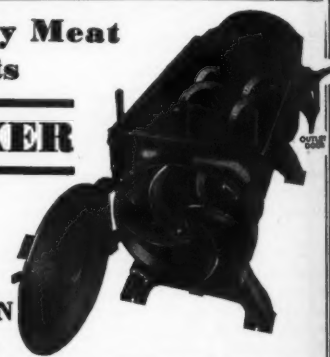
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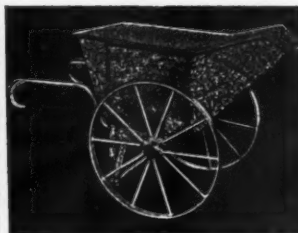
**THE HOTTMANN
MACHINE CO.**

3325 ALLEN STREET

PHILADELPHIA, PA.



"HALLOWELL" PACKING PLANT EQUIPMENT

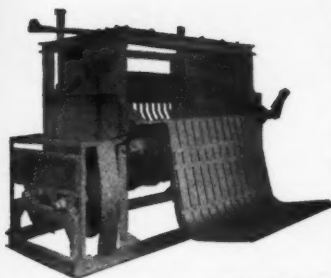


**Fig. 1094—"Hallowell"
Tank Charging Truck**

Incorporates every up-to-date improvement; is perfectly sanitary and so sturdy and strong it will outwear other makes.

Furnished heavily galvanized or of Monel Metal, as preferred. Write for BULLETIN 449 covering our complete line of "HALLOWELL" Packing Plant Equipment.

**STANDARD
PRESSED STEEL CO.**
Jenkinson, Pa.
Box 550



The VELVET DRIVE HOG SCRAPER

No beater belts, practically eliminates maintenance cost. Low power consumption. Cleaner Hogs. Ask for Bulletin 625.

J. W. HUBBARD CO.

Manufacturers of a complete line of packing house machinery and equipment

718-732 West 50th St.

Chicago

WHEN YOU THINK OF EQUIPMENT, THINK OF HUBBARD

GEO. H. JACKLE

Broker

Tankage, Blood, Bones, Cracklings, Bonemeal, Hoof and Horn Meal

Chrysler Bldg., 405 Lexington Ave., New York City

PACKER AND FOOD STOCKS.

Price ranges of packers', leather companies', chain stores' and food manufacturers' listed stocks, May 16, 1934, or nearest previous date, with number of shares dealt in during week, and closing prices, May 9, 1934:

	Sales.	High.	Low.	—Close—
	Week ended			May 16.
	May 16.	—May 16.—		May 16.
Amal. Leather.	600	4 1/4	4 1/4	4 1/4
Do. Pfd.	300	30 1/2	30	30 1/2
Amer. H. & L.	800	7	7	7
Do. Pfd.	1,600	28	28	28 1/2
Amer. Stores.	400	41	41	41
Armour A.	33,250	6 1/4	6 1/4	6 1/4
Do. B.	19,600	3 1/4	3	3 1/4
Do. Ill. Pfd.	31,200	69	68 1/2	69
Do. Del. Pfd.	500	92	90 1/2	92
Beechnut Pack.	200	61	61	61 1/2
Bohack, H. C.
Do. Pfd.
Chick. Co. Oil.	1,000	24 1/4	24 1/4	25 1/4
Childs Co.	2,000	7 1/4	7 1/4	7 1/4
Cudahy Pack.	1,700	44	43 1/2	44
First Nat. Strs.	3,000	60 1/4	59 1/2	61
Gen. Foods	11,000	32 1/2	32 1/2	33 1/2
Gobel Co.	7,200	7	7	7 1/2
Gr. A. & P. 1st Pfd.	230	128	124	128
Do. New	100	131	131	136
Hornel, G. A.	50	16	16	18 1/4
Hygrade Food.	700	3 1/4	3 1/4	4 1/4
Kroger G. & B.	8,400	30	29 1/2	29 1/2
Libby McNeill.	5,650	5 1/4	5 1/4	5 1/4
McMarr Stores.
Mayer, Oscar.
Mickelberry Co.	400	1 1/4	1 1/4	1 1/4
M. & H. Pfd.
Morrell & Co.	900	42	42	48
Nat. Pd. Pd. A.
Do. B.
Nat. Leather.	850	1 1/4	1 1/4	1 1/4
Nat. Tea	5,500	12 1/4	11 1/4	12 1/4

Proc. & Gamb.	5,200	34 1/4	33 1/4	34 1/4
Do. Fr. Pfd.	250	110	109 1/2	110
Rath Pack.	100	28 1/4	28 1/4	28 1/4
Safeway Stores.	5,400	48 1/4	48 1/4	48 1/4
Do. 8% Pfd.	110	103	103	103 1/2
Do. 7% Pfd.	130	110	110	111
Stahl Meyer
Swift & Co.	24,850	16 1/4	15 1/4	16 1/4
Do. Intl.	12,100	30 1/4	29 1/4	30 1/4
Trunx Pork
U. S. Cold Stor.
U. S. Leather.	1,000	8 1/4	8 1/4	8 1/4
Do. A.	2,600	12 1/4	12 1/4	12 1/4
Do. Fr. Pfd.
Wesson Oil.	2,300	20 1/4	20 1/4	21
Do. Pfd.	100	56 1/4	56 1/4	57
Wilson & Co.	3,300	6 1/4	6 1/4	6 1/4
Do. A.	22,000	21	19 1/4	20 1/4
Do. Pfd.	5,900	78	75 1/4	73 1/4

FINANCIAL NOTES.

Sales of The Great Atlantic & Pacific Tea Co., for the four weeks period ending April 28, were \$62,463,980. This compares with \$61,056,064 for the same period in 1933 and is an increase of \$1,407,916, or 2.3 per cent. There was a decrease in the quantity of merchandise sold of 41,194 tons, or 10.15 per cent.

Pet Milk Company and subsidiary companies report for the three months ended March 31, last, net profit of \$271,100 after all charges including taxes, equal, after deducting preferred dividends paid, to 56 cents a share on

441,329 common. Net loss for the first 1933 quarter was \$169,481.

A net income of \$4,302,626 for the quarter ending March 31 has been reported by Standard Brands, Inc., New York City, which is equivalent after preferred stock payments and other deductions to 33 cents a share on 12,644,269 shares of common stock. This compares with 24 cents a share paid on approximately the same amount of common stock, first quarter last year.

The American Stores Company reports \$9,010,725 sales for the four weeks ended April 28, against \$8,349,021 in like 1933 period, up 7.9 per cent. For the four months ended April 28, sales were \$37,922,952 against \$35,378,164, up 7.2 per cent.

HIDE AND LEATHER MEN GOLF.

Members of the Hide and Leather Association of Chicago will enjoy their annual spring golf outing on Friday, June 16, this year at the Olympia Fields Country Club. After the golf game dinner will be served. There will also be horse shoe pitching and lawn bowling. The golf committee consists of Charles Zitnik, W. J. Taber and M. N. Witt.

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

PROVISION BROKER

HARRY K. LAX, General Manager

Member of New York Produce Exchange
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Backus Baskets for Delivering Meats



Easily cleaned

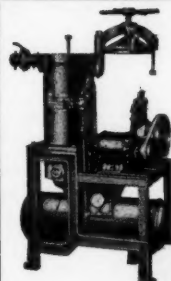
Sanitary

Light enough
to reduce
deadweight

Strong enough
to stand
the knocks!

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1522 W. Fort St., Detroit, Mich.



RANDALL

COMPRESSED AIR STUFFER

54 pounds
capacity

Saves time, labor and space
for the smaller packer.
Especially designed for
smaller plants; simple to
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tirely self-contained and
fully shielded. Complete
details gladly sent. Write!

R. T. RANDALL & CO.

Equipment for Sausage Makers

331 N. Second St.

Philadelphia, Pa.

CHICAGO PROVISION MARKETS

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

FUTURE PRICES.

SATURDAY, MAY 12, 1934.

	Open.	High.	Low.	Close.
LARD—				
May	6.10	6.12½	6.10	6.12½b
July	6.12½	6.20	6.12½	6.15
Sept.	6.37½	6.42½	6.45	6.37½
Oct.				6.50n
Dec.				6.65n
CLEAR BELLIES—				
May				7.70b
July	7.85	7.90	7.85	7.90b
Sept.				8.12½n

MONDAY, MAY 14, 1934.

	Open.	High.	Low.	Close.
LARD—				
May	6.12½	6.12½	6.00	6.02½
July	6.15	6.15	6.05	6.07½
Sept.	6.37½	6.37½	6.30	6.32½
Oct.				6.40n
Dec.				6.52½n
CLEAR BELLIES—				
May				7.70n
July				7.90b
Sept.				8.12½b

TUESDAY, MAY 15, 1934.

	Open.	High.	Low.	Close.
LARD—				
May	6.12½	6.17½	6.07½	6.12½b
July	6.15	6.17½	6.07½	6.17½ax
Sept.	6.30	6.42½	6.30	6.42½ax
Oct.				6.47½b
Dec.				6.60n
CLEAR BELLIES—				
May				7.80b
July				8.00b
Sept.	8.25			8.25b

WEDNESDAY, MAY 16, 1934.

	Open.	High.	Low.	Close.
LARD—				
May				6.15b
July	6.20	6.25	6.20	6.20b
Sept.	6.42½	6.47½	6.42½	6.45b
Oct.	6.57½	6.57½	6.55	6.55ax
Dec.				6.67½ax
CLEAR BELLIES—				
May				7.87½b
July	8.12½			8.12½b
Sept.	8.37½	8.42½	8.37½	8.42½ax

THURSDAY, MAY 17, 1934.

	Open.	High.	Low.	Close.
LARD—				
May				6.15ax
July	6.17½	6.22½	6.17½	6.22½
Sept.	6.40	6.45	6.40	6.45
Oct.				6.52½ax
Dec.				6.65ax
CLEAR BELLIES—				
May				8.05b
July	8.25			8.25
Sept.	8.45	8.50	8.45	8.50

FRIDAY, MAY 18, 1934.

	Open.	High.	Low.	Close.
LARD—				
May				6.10ax
July	6.20	6.20	6.17½	6.17½ax
Sept.	6.45	6.45	6.40	6.40
Oct.	6.47½			6.47½
Dec.				6.62½ax
CLEAR BELLIES—				
May				8.12½b
July				8.27½b
Sept.				8.52½b

Key: ax, asked; b, bid; n, nom; —, split.

CASH PRICES.

Based on actual carlot trading Thursday,
May 17, 1934.

REGULAR HAMS.

	Green Standard.	Sweet Pickled Standard.	Fancy.
8-10	11½	11½	11½
10-12	11½	11½	11½
12-14	11½	11½	12
14-16	12	11½	12
16-18 range	11½@11½		

BOILING HAMS.

	Green Standard.	Sweet Pickled Standard.	Fancy.
16-18	12½	12	12½
18-20	12½	12	12½
20-22	12½	12	12½
16-22 range	12½		

SKINNED HAMS.

	Green Standard.	Sweet Pickled Standard.	Fancy.
10-12	12½	12½	13
12-14	12½	12½	13
14-16	13	12½	13
16-18	12½	12½	12½
18-20	12½	12½	12½
20-22	11½	11½	11½
22-24	10½	10½	
24-26	10	9½	
26-30	9½	9½	
30-35	9	9	

PICNICS.

	Green Standard.	Sweet Pickled Standard.	Sh. Shank.
4-6	7½	7½	7½
6-8	7½	7½	7½
8-10	7½	7½	7½
10-12	7	7½	7½
12-14	7	7½	7½

BELLIES.

	Green Sq. Scls.	Cured S.P.	Cured Dry Cured.
6-8	11½	12	12½
8-10	11½	11½	12
10-12	11	11	11½
12-14	10½	10	10½
14-16	10	9½	10
16-18	9½	9½	9½

*D. S. BELLIES.

	Standard.	Clear Fancy.	Rib
14-16	8½		
16-18	8½	9½	
18-20	8½	9	
20-25	8½	8½	8½
25-30	8½	8½	8½
30-35	7½		7½
35-40	7½		7½
40-50	7½		7½
50-60	7½		7½

*New but fully cured.

D. S. FAT BACKS.

	Standard.	Export Trim.
8-10	4½	5½
10-12	5½	5½
12-14	6	6
14-16	7	7½
16-18	7½	7½
18-20	7½	7½
20-25	7½	8

OTHER D. S. MEATS.

Extra short clears	35-45	7½n
Extra short ribs	35-45	7½n
Regular plates	6-8	5½
Clear plates	4-6	4½
Jowl butts		4
Green square jowls		4½
Green rough jowls		4½

LARD.

Prime steam, cash	6.17½
Prime steam, loose	5.75
Refined, boxed, N. Y.—Export	unquoted
Neutral, in tierces	7.50
Raw leaf	5.75

SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allspice	8½	10½
Cinnamon	13	17
Cloves	13	17
Coriander	7	8½
Ginger	10	10
Mace, Banda	50	52
Nutmeg	13	14
Pepper, black	13	14½
Pepper, Cayenne	21	21
Pepper, red	14	14
Pepper, white	21	23½

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended May 12, 1934:

PORK.

	Week ended May 12, 1934.	Week ended May 13, 1934.	From Nov. 1, 1933, to May 12, 1934.
	bbls.	bbls.	bbls.
Total	50	133	2,144
United Kingdom	45	118	1,398
Other Europe	5	15	586
West Indies			280

BACON AND HAMS.

	M lbs.	M lbs.	M lbs.
Total	466	222	84,386
United Kingdom	392	149	77,028
Other Europe	65	73	5,468
West Indies	9		1,162
Canada			217
Other countries			1,523

LARD.

	M lbs.	M lbs.	M lbs.
Total	4,972	9,651	208,265
United Kingdom	2,473	6,562	138,044
Other Europe	2,499	2,424	62,755
Stn. and Ctl. America			4,688
West Indies		635	2,796
Other countries			12

TOTAL EXPORTS BY PORTS.

	Pork, Bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
From			
New York	50	327	3,489
Boston		14	567
Norfolk			796
Halifax			1,115
Total week	130	3,900	4,771
Previous week	20	4,464	2,726
2 weeks ago	133	221	9,651
Cor. week 1933			

SUMMARY OF EXPORTS FROM NOVEMBER 1, 1933, TO MAY 12, 1934.

	1933 to 1934.	1933 to 1934.	Increase.	Decrease.
Pork, M lbs.	428	1,166		737
Bacon and hams, M lbs.	84,397	42,359		42,038
Lard, M lbs.	208,265	269,901		61,636

CURING MATERIALS.

	Cwt.	Sacks
Nitrite of soda, per 100 lbs.	\$9.08	
(1 to 4 bbl. delivered.)		
(5 or more bbls. per 100 lbs. delivered)	8.93	
Salt, 1 to 4 bbls. f.o.b. N. Y.:		
Dbl. refined granulated	6.12½	5.90
Small crystals	7.12½	6.90
Medium crystals	7.50	7.25
Large crystals	7.87½	7.60
Dbl. retd. gran. nitrate of soda	2½	8.25
Salt, per ton, in carlots only, f.o.b. Chicago:		
Granulated	\$4.00	
Medium, air dried	6.10	
kila dried	10.00	
Detroit rock	6.60	
Sugar—		
Raw sugar, 96 basis, f.o.b. New Orleans		@2.85
Second sugar, 90 basis		none
Standard gran. f.o.b. refiners (2%)		@4.20
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%		@3.80
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%		@3.70

ANIMAL OILS.

Prime edible	@ 11
Prime inedible	@ 9
Headlight	@ 9
Prime winterstrained	@ 8½
Extra winterstrained	@ 8½
Extra lard oil	@ 7½
Extra No. 1 lard oil	@ 7½
No. 2 lard oil	@ 7
Acidless tallow oil	@ 7½
20° neatfoot oil	@ 12½
Special neatfoot oil	@ 8½
Extra neatfoot oil	@ 8
No. 1 neatfoot oil	@ 7½

Oil weighs 7½ lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

COOPERAGE.

Ash pork barrels, black iron hoops	\$1.45	@1.47½
Oak pork barrels, black iron hoops	1.35	@1.37½
Ash pork barrels, galv. iron hoops	1.52½	@1.55
Oak pork barrels, galv. iron hoops	1.42½	@1.45
White oak ham tierces	2.50	@2.25½
Red oak lard tierces	2.12½	@2.15
White oak lard tierces	2.22½	@2.25

PURE VINEGARS

A. P. CALLAHAN & COMPANY

107 SOUTH LA SALLE STREET

CHICAGO, ILL.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers—	May 12, 1934.
400-600	13 1/2 @ 13 1/2
600-800	12 1/2 @ 13 1/2
800-1000	13 1/2 @ 14
Good native steers—	
400-600	11 @ 12 1/2
600-800	12 @ 13
800-1000	12 1/2 @ 13 1/2
Medium steers—	
400-600	10 1/2 @ 11 1/2
600-800	11 @ 12
800-1000	12 @ 12 1/2
Helpers, good, 400-600	10 1/2 @ 11 1/2
Cows, 400-600	7 1/2 @ 9
Hind quarters, choice	10 1/2 @ 11 1/2
Fore quarters, choice	11

Beef Cuts.

Steer loins, prime	@31	@20
Steer loins, No. 1	@32	@17
Steer loins, No. 2	@30	@16
Steer short loins, prime	@41	@25
Steer short loins, No. 1	@43	@21
Steer short loins, No. 2	@40	@20
Steer loin ends (hips)	@21	@14
Steer loin ends, No. 2	@20	@13
Cow loins	@18	@13
Cow short loins	@22	@15
Cow loin ends (hips)	@14	@11
Steer ribs, prime	@20	@16
Steer ribs, No. 1	@20	@14
Steer ribs, No. 2	@19	@12
Cow ribs, No. 2	@11	@7 1/2
Cow ribs, No. 3	@10	@7
Steer rounds, prime	@14 1/2	@11 1/2
Steer rounds, No. 1	@13	@11
Steer rounds, No. 2	@12	@10 1/2
Steer chucks, prime	@10	@7 1/2
Steer chucks, No. 1	@9	@6
Steer chucks, No. 2	@8 1/2	@5 1/2
Cow rounds	@10	@8
Cow chucks	@9 1/2	@7
Steer plates	@6 1/2	@3 1/2
Medium plates	@6 1/2	@3 1/2
Briskets, No. 1	@10	@10 1/2
Steer navel ends	@5	@3 1/2
Cow navel ends	@4 1/2	@3 1/2
Fore shanks	@5	@3 1/2
Hind shanks	@4	@3
Strip loins, No. 1, bbls.	@65	@35
Strip loins, No. 2	@62	@32
Sirloin butts, No. 1	@24	@18
Sirloin butts, No. 2	@17	@15
Beef tenderloins, No. 1	@65	@45
Beef tenderloins, No. 2	@50	@40
Rump butts	@18	@15
Flank steaks	@15	@14
Shoulder clods	@9 1/2	@7
Hanging tenderloins	@7	@5 1/2
Insides, green, 6@8 lbs.	@10	@11
Outsides, green, 5@6 lbs.	@9 1/2	@10
Knuckles, green, 5@6 lbs.	@9 1/2	@10

Beef Products.

Brains (per lb.)	@7	@5
Hearts	@5	@4
Tongues	@17	@14
Swetbreads	@19	@15
Ox-tail, per lb.	@7	@6
Fresh tripe, plain	@4	@4
Fresh tripe, H. C.	@8	@8
Livers	@14	@14
Kidneys, per lb.	@8	@8

Veal.

Choice carcass	11 @ 11 1/2	8 @ 10
Good carcass	8 @ 10	6 @ 8
Good saddles	10 @ 14	12 @ 12
Good racks	7 @ 9	6 @ 8
Medium racks	5 @ 6	4 @ 4

Veal Products.

Brains, each	@8	@8
Sweetbreads	@38	@25
Calf livers	@38	@30

Lamb.

Choice lambs	@17	@12
Medium lambs	@15	@14
Choice saddles	@19	@17
Medium saddles	@17	@15
Choice fores	@15	@11
Medium fores	@13	@10
Lamb fries, per lb.	@25	@25
Lamb tongues, per lb.	@12	@9
Lamb kidneys, per lb.	@25	@15

Mutton.

Heavy sheep	@6	@4
Light sheep	@9	@6
Heavy saddles	@8	@6
Light saddles	@12	@8
Heavy fores	@4	@3
Light fores	@10	@5
Mutton legs	@10	@10
Mutton loins	@8	@8
Mutton stew	@4 1/2	@3
Sheep tongues, per lb.	@12	@12
Sheep heads, each	@10	@8

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@13	@10
Picnic shoulders	@8 1/2	@6
Skinned shoulders	@9	@6 1/2
Tenderloins	@28	@20
Spare ribs	@6	@5
Back fat	@7	@7
Boston butts	@11	@8
Boneless butts, cellar trim,		
2@4	@15	@11
Hocks	@6	@4 1/2
Tails	@6	@3
Neck bones	@2	@2
Slip bones	@5	@3
Blade bones	@5	@3
Pigs' feet	@3	@2
Kidneys, per lb.	@6 1/2	@5
Livers	@7	@7
Brains	@5	@5
Ears	@4	@3
Snouts	@5	@3 1/2
Heads	@5	@4

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@21 1/2	@16 1/2
Country style sausage, fresh in links	@16 1/2	@13 1/2
Country style sausage, fresh in bulk	@16 1/2	@13 1/2
Country style sausage, smoked	@17 1/2	@14 1/2
Frankfurts in sheep casings	@18 1/2	@15 1/2
Frankfurts in hog casings	@16 1/2	@13 1/2
Bologna in beef middles, choice	@15	@12 1/2
Bologna in beef middles, choice	@15	@12 1/2
Liver sausage in beef rounds	@17 1/2	@14 1/2
Smoked liver sausage in hog bungs	@17	@13 1/2
Liver sausage in hog bungs	@15	@12 1/2
Head cheese	@12	@9
New England luncheon specialty	@19	@16 1/2
Mixed luncheon specialty, choice	@16 1/2	@13 1/2
Tongue sausage	@23	@20
Blood sausage	@16	@13
Sausage	@17	@14
Polish sausage	@15 1/2	@12 1/2

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@35	@28
Thuringer cervelat	@16 1/2	@13 1/2
Farmer	@24	@20
Holsteiner	@23	@19
B. C. salami, choice	@33	@28
Milano salami, choice, in hog bungs	@33	@28
B. C. salami, new condition	@17 1/2	@14 1/2
Frisses, choice, in hog middles	@28	@23
Genoa style salami	@36	@30
Pepperoni	@27	@22
Mortadella, new condition	@18	@15
Capicola	@35	@30
Italian style hams	@28	@23
Virginia hams	@26	@21

SAUSAGE MATERIALS.

(F.O.B. CHICAGO, carlot basis.)

Regular pork trimmings	@5	@4
Special lean pork trimmings	@9 1/2	@7 1/2
Extra lean pork trimmings	10 1/2 @ 11	8 1/2 @ 10
Pork cheek meat	@5 1/2	@4 1/2
Pork hearts	3 1/2 @ 4	2 1/2 @ 3
Pork livers	@4 1/2	@3 1/2
Native boneless bull meat (heavy)	@6	@5
Boneless chucks	@6	@5
Shank meat	@5 1/2	@4 1/2
Beef trimmings	@5	@4
Beef cheeks (trimmed)	@4 1/2	@3 1/2
Dressed canners, 350 lbs. and up	@4 1/2	@3 1/2
Dressed cutter culls, 400 lbs. and up	@5 1/2	@4 1/2
Dr. Bologna bulls, 600 lbs. and up	@2 1/2	@2
Beef tripe	@2 1/2	@2
Pork tongues, canner trim, S. P.	@17 1/2	@14 1/2

SAUSAGE CASINGS.

(F.O.B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 180 pack	.34	
Domestic rounds, 140 pack	.48	
Export rounds, wide	.56	
Export rounds, medium	.43	
Export rounds, narrow	.53	
No. 1 weasands	.08	
No. 2 weasands	.03	
No. 1 bungs	.17 1/2 @ .19	
No. 2 bungs	.11 @ .12	
Middles, regular	1.25	
Middles, select wide, 2@2 1/2 in. diam.	1.60	
Middles, select, extra wide, 2 1/2 in. and over	2.10	
Dried bladders:		
12-15 in. wide, flat	1.10	
10-12 in. wide, flat	.90	
8-10 in. wide, flat	.60	
6-8 in. wide, flat	.40	
Hog casings:		
Narrow, per 100 yds.	2.10	
Narrow, special, per 100 yds.	1.80	
Medium, regular	1.60	
Wide, per 100 yds.	1.40	
Extra wide, per 100 yds.	1.70	
Export bungs	.28	
Large prime bungs	.21	
Medium prime bungs	.14	
Small prime bungs	.08	
Middles, per set	.16	
Stomachs	.08	

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—		
Small tins, 2 to crate	\$.25	
Large tins, 1 to crate	\$.75	
Frankfurt style sausage in sheep casings—		
Small tins, 2 to crate	6.25	
Large tins, 1 to crate	7.00	
Smoked link sausage in hog casings—		
Small tins, 2 to crate	5.50	
Large tins, 1 to crate	6.25	

DRY SALT MEATS.

Clear bellies, 18@20 lbs.	@8 1/2
Clear bellies, 14@16 lbs.	@8 1/2
Rib bellies, 25@30 lbs.	@7 1/2
Fat backs, 10@12 lbs.	@5 1/2
Fat backs, 14@16 lbs.	@5 1/2
Regular plates	@4
Butts	@4

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	14 1/2 @ 15 1/2
Fancy reg. hams, 14@16 lbs.	15 1/2 @ 16 1/2
Standard reg. hams, 14@16 lbs.	13 @ 13 1/2
Picnics, 4@8 lbs., short shank	9 1/2 @ 11
Picnics, 4@8 lbs., long shank	9 1/2 @ 10 1/2
Fancy bacon, 6@8 lbs.	17 1/2 @ 18 1/2
Standard bacon, 6@8 lbs.	13 1/2 @ 14 1/2
No. 1 beef ham sets, smoked	@23
Insides, 8@12 lbs.	@14
Outsides, 5@9 lbs.	@19 1/2
Knuckles, 5@9 lbs.	@19 1/2
Cooked hams, choice, skin on, fatted	@26 1/2
Cooked hams, choice, skinned, fatted	@27 1/2
Cooked picnics, skin on, fatted	@21
Cooked picnics, skinned, fatted	@22
Cooked loin roll, smoked	@25

BARRELED PORK AND BEEF.

Mess pork, regular	@19.00
Family back pork, 24 to 34 pieces	@19.50
Family back pork, 35 to 45 pieces	@19.00
Clear back pork, 40 to 50 pieces	@19.00
Clear plate pork, 25 to 35 pieces	@17.00
Brisket pork	@16.00
Bean pork	@13.50
Plate beef	@11.00
Extra plate beef, 200 lb. bbl.	@11.50

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00
Honey comb tripe, 200-lb. bbl.	15.00
Pocket honeycomb tripe, 200-lb. bbl.	17.00
Pork feet, 200-lb. bbl.	13.25
Pork tongues, 200-lb. bbl.	33.00
Lamb tongues, short cut, 200 lb. bbl.	35.00

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@8 1/2
Nut, 1-lb. cartons, f.o.b. Chicago	@7 1/2
Pastry, 60-lb. tubs, f.o.b. Chicago	@10

LARD.

Prime steam, cash, Bd. Trade	@\$6.17 1/2
Prime steam, loose, Bd. Trade	@5.75
Refined, tierces, f.o.b. Chicago	@7 1/2
Kettle rendered, tierces, f.o.b. Chicago	@8
Leaf, kettle rendered, tierces, f.o.b. Chicago	@7 1/2
Neutral, in tierces, f.o.b. Chicago	@7 1/2
Compound, vegetable, tierces, c.a.f.	@7 1/2

OLEO OIL AND STEARINE.

Extra oleo oil	@5 1/2
Prime No. 2 oleo oil	@4 1/2
Prime oleo stearine, edible	@5

TALLOWES AND GREASES.

(In Tank Cars or Drums.)

Edible tallow, under 1% acid, 45 titre	@4
Prime packers' tallow	3 1/2 @ 4
No. 1 tallow, 10% f.f.a.	3 1/2 @ 3 1/2
No. 2 tallow, 40% f.f.a.	3 1/2 @ 3 1/2
Choice white grease	3 1/2 @ 3 1/2
A-White grease	3 1/2 @ 3 1/2
B-White grease, maximum 5% acid	@3 1/2
Yellow grease, 10@15%	@3 1/2
Brown grease, 40% f.f.a.	@3 1/2

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.		
Valley points, prompt	4 1/2 @ 4 1/2	
White, deodorized, in bbls., f.o.b. Chgo.	6 1/2 @ 6 1/2	
Yellow, deodorized	6 1/2 @ 6 1/2	
Soyab stock, 50% f.f.a. f.o.b.	1 1/2 @ 1 1/2	
Corn oil, in tanks, f.o.b. mills	4 1/2 @ 4 1/2	
Soya bean oil, f.o.b. mills	5.4 @ 5.5	
Cocunut oil, seller's tanks, f.o.b. coast	.16	
Refined in bbls., f.o.b. Chicago	@5 1/2	

RETAIL SECTION

Dutch Lunch Business Builds Market's Patronage

By JOHN J. STAPP

**Ideas of this Sort Spell
the Difference Be-
tween Profit and Loss**

CONSUMERS come from blocks away to obtain "Dutch Lunch" meats at Olson's grocery store in Denver, Colo. And all because Roy Barber, meat department manager, has made it easy for them to get "just the thing" they want. By accurately forecasting what will be "just the thing," Barber has developed a flourishing business in lunch meats.

"Summer meat business is a pretty tricky thing to handle," Barber says. "Folks' appetites are finicky and we have found that an occasional Dutch lunch or cold meat dinner just hits the spot with our customers. Besides that, it offers them a variation of cooked meat diets which makes the latter taste all the better to them after missing it a day. But we find that the meat man must be ready to step into the picture with his suggestion of cold meats or he's going to lose quite a bit of business in the summer months."

Makes It Easy for Customer.

The market makes a specialty of providing everything for the cold meat luncheon or dinner by featuring sliced loafs and cheeses in a conspicuous position in their full vision cases. Meats that go well together on the cold plate are selected by Barber and sold to the customer at a flat price instead of weighing up a few slices of each kind separately.

It is usually figured that twenty cents worth of assorted meats will serve two, forty cents, four, etc. Thus, the customer merely asks Barber for a certain amount of assorted cold meats. By getting the customers into this habit, the market has found that it is able to increase the size of the average sale on these items.

A large bowl of potato salad and another of pickles are also used in the Dutch lunch display. Smoked, cooked



MAKE YOUR SALES STAND UP WITH A DISPLAY LIKE THIS.

Cold meats of all kinds sell themselves during the hot summer months if they are placed in an attractive and appetizing display. They solve the problem of the housewife for warm days and increase the appetite for hot meats during cooler weather.

fish or kippered fish are also good items to use for summer meals to vary the meats.

Suggestions Help Sales.

Suggestion to customers, both in the store and over the telephone, promotes sales on these profitable items. By getting customers into the lunch meat habit, it is possible to introduce many ready-to-serve meats which they have never before tried and this builds up volume on such items. This is reflected in an increased number of sales during the entire year on these items for "snacks," midnight suppers, bridge parties, etc.

The return of legalized beer drinking has helped the market sell these meats because it has been in a position to supply the demand for them. This has kept the customers coming into the market instead of going to delicatessens for their supplies.

Cut Cold Meats Sparingly.

"We have found that it is advisable to cut only a small amount of cold meats as these dry out too rapidly. We cut only enough to keep us ahead of demand. Big demand comes on days before holidays, exceptionally hot days and days on which housewives are engaged in work about the house. This is usually Mondays in our neighborhood and also Friday when most of the housecleaning is done—this being a neighborhood in which Saturdays are half-days and therefore rest days. There is also a big Saturday demand but that is true on all items.

"We make our display of cold meats by stacking up plenty in the back of the case and using the front, one row only, to hold the ready-sliced. We have found that we get a better looking display this way and at the same time don't have losses," Barber concludes.

RIGHT SLANT ON CREDIT.

Many retailers feel they are under obligations to extend credit to their customers. This is not true. Credit is a service which the retailer gives to his "good" customers only. In return for this service, he is entitled to prompt payment of bills.

The merchant is often too eager to

Retail Meat Prices

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grades of other meats, in mostly cash and carry stores. Compiled by the U. S. Bureau of Agricultural Economics. Prices are based on simple average of quotations received.

	NEW YORK.				CHICAGO.			
	May 1, 1934.	May 1, 1933.	May 1, 1932.	May 1, 1931.	May 1, 1934.	May 1, 1933.	May 1, 1932.	May 1, 1931.
Beef:								
Porterhouse steak...	.37	.35	.45	.34	.30	.37		
Sirloin steak31	.28	.40	.28	.25	.29		
Round steak30	.27	.36	.23	.21	.25		
Rib roast, 1st 6 ribs	.24	.23	.31	.21	.20	.26		
Chuck roast18	.16	.19	.15	.14	.16		
Plate beef9	.9	.11	.9	.9	.10		
Lamb:								
Legs25	.20	.25	.25	.19	.24		
Loin chops42	.33	.44	.36	.28	.32		
Rib chops33	.25	.33	.32	.25	.30		
Stewing11	.8	.10	.13	.10	.13		
Pork:								
Chops, center cuts...	.26	.21	.26	.26	.19	.21		
Bacon, strips24	.21	.25	.23	.19	.15		
Bacon, sliced28	.25	.30	.29	.23	.24		
Hams, whole20	.17	.21	.18	.14	.16		
Picnics, smoked14	.11	.12	.13	.10	.11		
Lard12	.10	.12	.10	.8	.6		
Veal:								
Cutlets36	.34	.43	.29	.27	.32		
Loin chops29	.27	.34	.24	.23	.26		
Rib chops24	.22	.27	.20	.19	.22		
Stewing (breast) ..	.11	.10	.14	.10	.9	.12		

APRIL FRESH MEAT PRICES COMPARED

Chicago.				New York.			
Wholesale fresh meat prices for April, 1934, with comparisons:				Wholesale fresh meat prices for April, 1934, with comparisons:			
	April, 1934.	Mar., 1934.	April, 1933.		April, 1934.	Mar., 1934.	April, 1933.
BEEF.				BEEF.			
Steer—				Steer—			
300-500 lbs.,				300-500 lbs.,			
Choice	\$10.94	\$10.75	\$ 9.96	Choice	\$11.79	\$11.08	\$10.82
Good	9.58	9.40	8.58	Good	10.80	9.58	9.48
Medium	8.20	7.82	7.58	Medium	9.46	8.18	8.26
Common	7.08	6.78	6.82	Common	8.45
500-600 lbs.,				500-600 lbs.,			
Choice	10.88	10.50	9.58	Choice	11.89	11.12	10.82
Good	9.50	8.85	8.58	Good	10.95	9.62	9.48
Medium	8.12	7.35	7.58	Medium	9.46	8.21	8.26
Common	7.00	6.60	6.82	Common	8.45	7.31
600-700 lbs.,				600-700 lbs.,			
Choice	10.65	9.85	9.08	Choice	11.95	10.88	10.32
Good	9.40	8.52	8.08	Good	10.88	9.46	9.21
Medium	8.30	7.35	7.08	Medium	9.56	8.20	8.22
Common	10.32	8.85	8.58	Common	11.81	9.99	9.82
700 lbs. up,				700 lbs. up,			
Choice	9.32	7.85	7.58	Choice	10.88	9.09	8.81
Good	7.62	6.85	6.75	Good	9.30	7.75	7.55
Medium	6.69	6.10	6.25	Medium	8.55	7.09	6.69
Common	5.88	5.60	5.75	Common	7.34	5.98	5.74
VEAL AND CALF CARCASSES.				VEAL AND CALF CARCASSES.			
Veal—				Veal—			
Choice	9.70	10.42	8.64	Choice	11.68	12.22	10.11
Good	8.54	9.14	7.56	Good	10.09	10.56	8.31
Medium	7.35	7.51	6.16	Medium	8.36	8.76	7.12
Common	6.35	6.50	5.09	Common	7.04	7.34	6.10
Calf—				Calf—			
Good	Good	8.77	9.15	7.45
Medium	Medium	7.44	7.68	6.46
Common	Common	6.39	6.52	5.61
LAMB AND MUTTON.				LAMB AND MUTTON.			
Spring Lamb—				Spring Lamb—			
Choice	14.80	Choice	21.65	15.82
Good	13.10	Good	19.85	14.31
Medium	11.40	Medium	13.32
Lamb—				Lamb—			
38 lbs. down,				38 lbs. down,			
Choice	17.20	15.71	11.95	Choice	18.30	16.32	13.36
Good	16.42	14.92	11.15	Good	17.51	15.58	12.68
Medium	15.45	14.05	10.32	Medium	16.68	14.80	11.65
Common	9.18	Common	11.16
39-45 lbs.,				39-45 lbs.,			
Choice	17.20	15.80	11.75	Choice	17.71	15.85	12.84
Good	16.42	14.80	11.08	Good	17.06	15.05	12.18
Medium	15.49	13.90	10.18	Medium	16.32	14.26	11.18
Common	9.20	Common	10.02
46-55 lbs.,				46-55 lbs.,			
Choice	16.08	14.59	10.81	Choice	16.90	15.26	11.55
Good	15.46	13.86	9.58	Good	16.31	14.51	10.56
Mutton (ewe)—				Mutton (ewe)—			
70 lbs. down,				70 lbs. down,			
Good	9.12	7.50	6.50	Good	10.58	9.15	6.75
Medium	8.00	6.50	5.50	Medium	9.52	8.24	6.04
Common	6.90	5.50	4.50	Common	7.91	7.48	5.30
FRESH PORK.				FRESH PORK.			
Hams—				Hams—			
10-14 lbs. avg.	12.20	12.56	9.12	10-14 lbs. avg.	13.44	13.08
Loins—				Loins—			
8-10 lbs. avg.	13.34	13.74	8.14	8-10 lbs. avg.	14.40	14.15	9.70
10-12 lbs. avg.	13.34	13.69	8.14	10-12 lbs. avg.	14.40	14.12	9.51
12-15 lbs. avg.	12.20	12.61	7.51	12-15 lbs. avg.	13.54	13.20	8.82
16-22 lbs. avg.	11.50	12.04	7.08	16-22 lbs. avg.	12.76	12.38	7.98
Shoulders, N. Y. style, skinned.				Shoulders, N. Y. style, skinned.			
8-12 lbs. avg.	9.46	10.40	6.14	8-12 lbs. avg.	10.71	11.36	7.34
Picnics—				Picnics—			
6-8 lbs. avg.	6-8 lbs. avg.
Butts, Boston style.				Butts, Boston style.			
4-8 lbs. avg.	11.65	12.68	7.46	4-8 lbs. avg.	12.88	13.44	8.70
Spareribs, half sheet.	7.22	8.46	4.61	Spareribs, half sheet.	9.59	10.31	6.14

LIVESTOCK AND DRESSED MEAT PRICES COMPARED.

Prices of steers and lambs, Chicago, compared with wholesale and retail fresh meat prices, New York, during April, 1934:

Average prices live animals ¹ per 100 lbs. Chicago.				Average wholesale price of carcasses ² per 100 lbs. New York.				Composite retail price in cents per lb. ³ New York.			
Apr., 1934.	Mar., 1934.	Apr., 1933.		Apr., 1934.	Mar., 1934.	Apr., 1933.		Apr., 1934.	Mar., 1934.	Apr., 1933.	
Steers—											
Choice	\$ 7.61	\$ 7.11	\$ 6.28	\$11.05	\$10.88	\$10.32		\$27.19	\$26.37	\$27.07	
Good	6.90	6.50	5.63	10.98	9.46	9.21		21.85	21.32	20.80	
Medium	5.68	5.48	4.86	9.46	8.21	8.26		18.42	18.25	17.39	
Lambs—											
Choice	9.61	9.24	5.59	18.30	16.32	13.36		26.50	24.87	22.63	
Good	9.36	8.82	5.28	17.51	15.58	12.68		22.32	21.58	18.20	
Medium	8.78	8.38	4.97	16.68	14.80	11.65		20.00	18.43	15.03	
Hogs—											
Good	4.02	4.50	3.88	13.28	13.20	10.05		17.01	17.16	14.04	

¹Average of daily quotations on choice steers 1,100-1,300 lbs., good and medium steers 900-1,100 lbs.; lambs 90 lbs. down; hogs 200-220 lbs.

²Average of daily quotations on beef carcasses 600-700 lbs.; lambs carcasses 38 lbs. down; hog products consisting of smoked hams, bacon, picnics, and fresh loins and lard combined in proportion to their respective yields from live weight.

³Composite average of semi-monthly retail quotations on various cuts (including lard) combined in proportion to their respective yields from live weight.

give credit. He may feel that if he turns the customer down on a request for credit until he has had time to investigate, the customer may not come into his shop again.

Nine times out of ten, the customer who takes offense cannot bear investigation. If credit is advanced he may

come back three or four times after meat but he'll not come back with any cash. And of what value are customers of that sort?

Just remember that no customer is entitled to credit. It's a service to be given at the discretion of the merchant and only after careful investigation.

A Money-Maker for Meat Retailers

"Meat Retailing"

by A. C. Schueren will make money for any meat retailer. Contains 850 pages of practical ideas. Covers cost and selling prices, wage systems, sausage making, grading, marketing methods, and dozens of other subjects. Just the book for the up-to-date retailer. Order it now.

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NEWS OF THE RETAILERS.

Mrs. M. A. Naughton, who has operated a city meat market in Ottumwa, Ia., has closed out her business and the store has been taken over by the M. P. Lawler Co.

John Sandstrom, meat dealer in Barren, Wis., has retired from business, selling his store to his two sons, Rupert and Harold.

A new meat market is to be established in the MacGregor Bldg., Battle Creek, Mich. Plans call for a general remodeling of the building. Lewis J. Sarvis is the architect in charge.

Edward Wendland has taken over the meat market recently operated by Frank Wheeler, Cochrane, Wis.

Shinner's new meat market opened

recently at 823 Main st., Dubuque, Ia. John Heinz of Dubuque will be in charge of the fourteen local men hired to serve the new store's patrons.

Hans and Ole Moklebust's meat market located at Thor, Ia., was recently destroyed by fire.

Victor Cergauwe has sold his meat market at Marshall, Minn., to A. L. Johnson.

A new market has recently been opened in Oshkosh, Wis., by Chesna and Draper at 172 Parkway ave.

W. A. Olson has opened a meat market at 2403 Lyndale, South, Minneapolis, Minn.

AMONG NEW YORK RETAILERS.

Joseph Rossman, Harry Kamps, M. Smith, J. Hanna and Steve Kittle, were elected delegates of South Brooklyn Branch to the State Association convention. The alternates elected are C. Simpson, J. Simon, William Kittel, Fred Grim and Max Strahl.

Election of delegates and alternates of Brooklyn Branch resulted in the following delegates: Al Rosen, Frank Burck, Joseph Lehner, John Lehner, John Hildemann, Jake Wyler, L. Sussel, J. Stern and Philip Finkelstein. Alternates: F. Haney, H. Hertzog, J. Maggio, J. Sanger, L. Schaefer, M. Meehan and M. Adler.

More than 70 members and friends of the Ladies Auxiliary enjoyed an evening at a night club Monday of this week. A dinner dance was followed by a floor show. The committee in charge was Mrs. A. Werner, jr., chairman and Mrs. B. Werner, Mrs. Steven Kittel and Mrs. William Kramer, president, assisting. The committee deserve credit for a very pleasant evening.

WHEN YOU WANT A GOOD MAN.

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.

NEW YORK NEWS NOTES.

John W. Roberts, of Roberts & Oake, Inc., Chicago, visited New York for a few days last week.

F. R. Walsh, branch house sales department, and C. A. Payne, specialties sales department, Swift & Company, Chicago, were in New York last week.

R. S. Coughenour, dry sausage department, and S. W. Sanders, branch house superintendent's department, Armour and Company, Chicago, visited New York last week.

Meat, fish and poultry seized and destroyed by the health department of the City of New York during the week ended May 12, 1934, were as follows: Meat—Brooklyn, 88 lbs.; Manhattan, 9,609 lbs.; Bronx, 44 lbs.; Richmond, 37 lbs.; total, 9,778 lbs. Fish—Brooklyn, 4 lbs.; Manhattan, 13 lbs.; total, 17 lbs. Poultry—Brooklyn, 8 lbs.; Manhattan, 53 lbs.; total, 61 lbs.

The employees' social club of the New York Butchers' Dressed Meat Company held a dance at the Hotel Commodore on May 12 with an attendance of more than six hundred office, plant and branch house employees. Plans are now under way for an outing to be held in July, to be followed by various types of social activities at regular intervals in the future.

CANADIAN MEAT EXPORTS.

Considerable increase is shown in the export of bacon from Canada to Great Britain during March, 1934, compared with the same month a year ago. Bacon exports totaled 16,122,300 lbs. during the month and 5,136,300 lbs. a year previous.

Total exports of meat products from Canada for March, 1934, compared with the same month a year ago are as follows: (The first quantity given is for 1934, the second for 1933). Beef, 530,200 lbs.—509,300 lbs.; bacon, 16,122,300 lbs.—5,136,300 lbs.; pork, 438,700 lbs.—884,700 lbs.; mutton and lamb, 43,900 lbs.—5,600 lbs.; lard, 7,400 lbs.—212,600 lbs.; lard compounds, 9,500 lbs.—5,100 lbs.

CANNED MEAT EXPORTS.

Canned meat exports from the United States during March totaled 1,738,740 lbs. In addition there were exported to insular possessions 338,222 lbs., making a grand total of 2,076,962 lbs. exported during the month.

Of the total exported to foreign countries 325,801 lbs. were canned beef, valued at \$113,951; 1,190,439 lbs. canned pork valued at \$375,572; 147,846 lbs. canned sausage which brought \$30,613 and 74,654 lbs. other canned meats selling for \$10,253.

Of the quantity reported to insular possessions, Hawaii took 262,803 lbs. and Porto Rico, 75,419 lbs., the largest quantity in the case of Hawaii being canned beef and in the case of Porto Rico, canned sausage.

HOG CUTTING TEMPERATURES.

What are proper temperatures for cutting hogs? See "PORK PACKING," The National Provisioner's latest book.

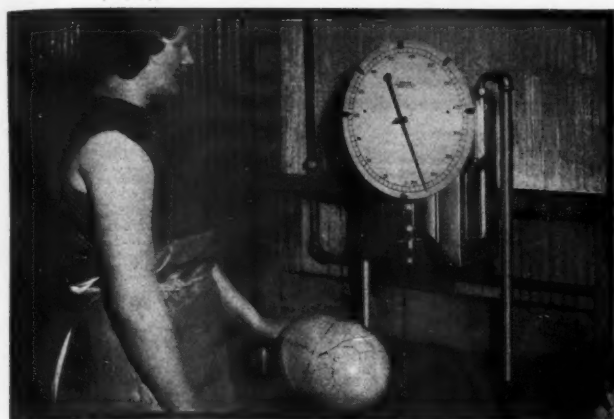
WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on May 17, 1934:

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS (1) (300-500 LBS.):				
Choice	\$11.00@12.00		\$12.00@12.50	
Good	9.50@11.00		10.50@12.00	
Medium	8.50@9.50		8.50@10.00	
Common				
STEERS (500-600 LBS.):				
Choice	11.00@12.00		12.00@12.50	13.00@13.50
Good	9.50@11.00		10.50@12.00	12.00@12.50
Medium	8.50@9.50		8.50@10.00	11.00@11.50
Common				
STEERS (600-700 LBS.):				
Choice	11.50@12.50		12.00@12.50	13.00@13.50
Good	10.50@11.50		10.50@12.00	12.00@12.50
Medium	9.50@10.50	10.00@11.00	8.50@10.00	11.00@11.50
Common				
STEERS (700 LBS. UP):				
Choice	12.00@13.00	12.50@13.50	12.00@13.00	12.00@13.50
Good	11.00@12.00	11.00@12.50	10.50@12.00	12.00@12.50
COWS:				
Good	7.50@8.50	8.50@9.00	9.00@9.50	8.00@9.00
Medium	6.50@7.50	7.50@8.50	7.00@8.50	7.00@8.00
Common	5.50@6.50	7.00@7.50	6.00@6.50	6.00@7.00
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	10.50@11.50	11.50@12.50	11.00@13.00	11.00@12.00
Good	9.00@10.50	10.00@11.50	8.50@11.00	10.00@11.00
Medium	8.00@9.00	8.00@10.00	7.50@8.50	9.00@10.00
Common	7.00@8.00	7.00@8.00	7.00@7.50	8.00@9.00
CALF (2) (3):				
Good			8.00@9.00	
Medium			7.00@8.00	
Common			6.00@7.00	
Fresh Lamb and Mutton:				
SPRING LAMB:				
Choice	18.00@19.00	19.00@20.50	18.00@20.00	19.00@20.00
Good	17.00@18.00	18.00@19.00	17.00@19.00	18.00@19.00
Medium	16.00@17.00	17.00@18.00	16.00@18.00	16.00@17.00
LAMB (38 LBS. DOWN):				
Choice	17.00@18.00	17.50@18.50	17.50@18.00	17.50@18.00
Good	16.00@17.00	17.00@18.00	16.50@17.50	17.00@17.50
Medium	15.00@16.00	16.00@17.00	15.00@16.50	16.00@17.00
Common	14.00@15.00		14.00@15.00	14.00@16.00
LAMB (39-45 LBS.):				
Choice	17.00@18.00	17.50@18.50	17.00@18.00	17.50@18.00
Good	16.00@17.00	17.00@18.00	16.00@17.00	17.00@17.50
Medium	15.00@16.00	16.00@17.00	15.00@16.00	16.00@17.00
Common	14.00@15.00		14.00@15.00	14.00@16.00
LAMB (46-55 LBS.):				
Choice	17.00@18.00	17.50@18.50	16.50@18.00	
Good	16.00@17.00	17.00@18.00	16.00@16.50	
MUTTON (EWE) 70 LBS. DOWN:				
Good	8.00@9.00	9.50@10.50	7.50@9.00	8.00@9.00
Medium	6.00@8.00	8.00@9.50	6.50@7.50	7.00@8.00
Common	5.00@6.00	7.00@8.00	5.50@6.50	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	12.00@13.50	12.50@13.50	12.50@14.00	12.50@14.00
10-12 lbs. av.	12.00@13.50	12.50@13.50	12.50@13.50	12.50@14.00
12-15 lbs. av.	11.00@12.00	12.00@12.50	11.50@12.50	12.00@13.00
16-22 lbs. av.	10.50@11.00	10.50@12.00	11.00@12.00	11.50@12.50
SHOULDERS, N. Y. STYLE, SKINNED:				
8-12 lbs. av.	8.00@9.00		9.00@10.50	9.50@10.00
PICNICS:				
6-8 lbs. av.		9.00@10.00		9.00@9.50
BUTTS, BOSTON STYLE:				
4-8 lbs. av.	10.50@11.50		11.00@12.00	11.00@12.00
SPARE RIBS:				
Half sheets	5.50@6.50			
TRIMMINGS:				
Regular	5.00@5.50			
Lean	10.00@11.00			

(1) Includes heifer 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

Another OCEECO Achievement



"PRE-WEIGHED"

**Hog Bungs and
Beef Bladders**



Now...a new type of Bung and Bladder grading which puts an end to the early methods of haphazard selection and indefinite measurement.

Our progressive meter-gauge actually indicates the stuffed weight of every Bung and Bladder before using and insures every buyer full value from a definite weight standard.

It is a yardstick in casing measurement and brings order out of casing chaos.

We have "pre-weighed" our products for some time and therefore offer no experiment to the industry.

Let us demonstrate the product of this modern robot in any size or in any quantity and watch your worries disappear.

OPPENHEIMER CASING CO.

Harry Oppenheimer
PRESIDENT

CHICAGO NEW YORK TORONTO LONDON WELLINGTON
BUENOS AIRES HAMBURG TIENTSIN SYDNEY

Factories and Agencies throughout the World

NEW YORK MARKET PRICES

LIVE CATTLE.

Cows, common to medium.....	\$ 3.00@ 4.25
Bulls, common to medium.....	2.75@ 3.60

LIVE CALVES.

Vealers, good to choice.....	\$ 6.50@ 7.50
Vealers, medium.....	5.00@ 6.00
Vealers, common.....	3.50@ 4.50

LIVE LAMBS.

Lambs, good to choice, clipped.....	\$ 8.25@ 9.00
Lambs, medium.....	7.50@ 8.00
Lambs, spring.....	11.00@ 11.50
Ewes.....	3.00@ 4.50

LIVE HOGS.

Hogs, 160-220 lbs.....	\$ 4.20@ 4.30
Hogs, 237 lbs.....	3.90@ 4.00
Hogs, heavy.....	3.10@ 3.50

DRESSED HOGS.

Hogs, 90-140 lbs., good to choice.....	\$ 8.25@ 8.50
----------------------------------------	---------------

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy.....	13½@ 14½
Choice, native, light.....	13@ 14
Native, common to fair.....	12@ 12½

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	12@ 13
Native choice yearlings, 440@600 lbs.....	12½@ 13½
Good to choice heifers.....	11@ 12
Good to choice cows.....	9@ 10
Common to fair cows.....	7@ 8
Fresh bologna bulls.....	6½@ 7½

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	16@ 18	19@ 21
No. 2 ribs.....	15@ 17	17@ 18
No. 3 ribs.....	12@ 14	15@ 16
No. 1 loins.....	22@ 23	23@ 24
No. 2 loins.....	20@ 22	20@ 22
No. 3 loins.....	16@ 18	18@ 19
No. 1 hinds and ribs.....	17@ 19	18@ 19
No. 2 hinds and ribs.....	15@ 17	16@ 17
No. 1 rounds.....	12@ 13	13@ 14
No. 2 rounds.....	11@ 12	12@ 13
No. 3 rounds.....	9@ 11	10@ 11
No. 1 chucks.....	10@ 11	10@ 11
No. 2 chucks.....	9@ 10	9@ 10
No. 3 chucks.....	8@ 9	8@ 9
Hologans.....	7@ 8	7@ 8
Rolls, reg. 6@8 lbs. avg.....	6½@ 7½	22@ 23
Rolls, reg. 4@6 lbs. avg.....	17@ 18	17@ 18
Tenderloins, 4@6 lbs. avg.....	50@ 60	50@ 60
Tenderloins, 5@6 lbs. avg.....	50@ 60	50@ 60
Shoulder clods.....	11@ 12	11@ 12

DRESSED VEAL.

Good.....	11@ 12
Medium.....	8@ 9
Common.....	7@ 8

DRESSED SHEEP AND LAMBS.

Lambs, prime to choice.....	18@ 19
Lambs, good.....	17@ 18
Lambs, medium.....	16@ 17
Sheep, good.....	11@ 12
Sheep, medium.....	9@ 10

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.....	12½@ 13½
Pork tenderloins, fresh.....	24@ 25
Pork tenderloins, frozen.....	21@ 22
Shoulders, Western, 10@12 lbs. avg.....	9@ 10
Butts, boneless, Western.....	12@ 13
Butts, regular, Western.....	11@ 12
Hams, Western, fresh, 10@12 lbs. avg.....	12@ 13
Picnic hams, Western, fresh, 6@8 lbs.....	9@ 10
Pork trimmings, extra lean.....	12@ 13
Pork trimmings, regular 50% lean.....	6@ 8
Spareribs.....	7@ 8

SMOKED MEATS.

Hams, 8@12 lbs. avg.....	16@ 17
Hams, 10@12 lbs. avg.....	16@ 17
Hams, 12@14 lbs. avg.....	16@ 17
Picnics, 4@6 lbs. avg.....	11@ 12
Picnics, 6@8 lbs. avg.....	11@ 12
City pickled bellies, 8@12 lbs. avg.....	14@ 16
Bacon, boneless, Western.....	18@ 19
Bacon, boneless, city.....	16@ 18
Rolettes, 8@10 lbs. avg.....	14@ 15
Beef tongue, light.....	22@ 23
Beef tongue, heavy.....	24@ 26

FANCY MEATS.

Fresh steer tongues, untrimmed.....	15c a pound
Fresh steer tongues, l. c. trim'd.....	30c a pound
Sweetbreads, beef.....	30c a pound
Sweetbreads, veal.....	60c a pair
Beef kidneys.....	8c a pound
Mutton kidneys.....	10c each
Livers, beef.....	25c a pound
Oxtails.....	15c a pound
Beef hanging tenders.....	20c a pound
Lamb fries.....	10c a pair

BUTCHERS' FAT.

Shop fat.....	@ ¼ per cwt.
Breast fat.....	@ 1¼ per cwt.
Edible suet.....	@ 1¼ per cwt.
Inedible suet.....	@ 1¼ per cwt.

GREEN CALFSKINS.

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals.....	10	1.50	1.60	1.65	1.90
Prime No. 2 veals.....	9	1.35	1.45	1.50	1.65
Buttermilk No. 1.....	8	1.25	1.35	1.40	1.60
Buttermilk No. 2.....	7	1.15	1.25	1.30	1.50
Branded grubby.....	4	.75	.85	.90	1.00
Number 3.....	4	.75	.85	.90	1.00

BUTTER.

Creamery, extras (92 score).....	24½@ 24½
Creamery, firsts (91 score).....	@ 24
Centralized (90 score).....	@ 23½

EGGS.

(Mixed Colors.)

Special packs or henery selections.....	19@ 20½
Standards.....	18½@ 18½
Firsts.....	@ 17½

LIVE POULTRY.

Fowls, Rocks, light, via express.....	@ 17
Broilers, Rocks, fancy.....	@ 23
Chickens, hens.....	@ 17

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—	
Western, 60 to 65 lbs. to dozen, lb.....	15@ 17
Western, 48 to 54 lbs. to dozen, lb.....	15@ 17
Western, 43 to 47 lbs. to dozen, lb.....	14@ 16
Western, 36 to 42 lbs. to dozen, lb.....	14@ 16
Western, 30 to 35 lbs. to dozen, lb.....	13@ 15
Chickens, nearby.....	23@ 27

Chickens—frozen—12 to box—	
Western, 60 to 65 lbs. to dozen, lb.....	19@ 24
Western, 48 to 54 lbs. to dozen, lb.....	17@ 22
Western, 43 to 47 lbs. to dozen, lb.....	17@ 21
Western, 36 to 42 lbs. to dozen, lb.....	16@ 21
Western, 30 to 35 lbs. to dozen, lb.....	16@ 21

Ducks—	
Spring, per lb.....	15@ 16

Squabs—	
Graded, per lb.....	25@ 35

Turkeys, frozen:	
Young toms.....	16@ 26
Young hens.....	16@ 23

Stags, frozen—dry pkd.—12 to box—	
Western, 60 to 65 lbs. per lb.....	15@ 20
Western, 48 to 54 lbs. per lb.....	15@ 19
Western, 43 to 47 lbs. per lb.....	14@ 18

BUTTER AT FOUR MARKETS.

Wholesale prices of butter at Chicago, New York, Boston, and Philadelphia, week ended May 11, 1934:

	Scores 93	92	90	88
Chicago.....	24-24½	23½	23	22½
New York.....	25½-26½	25½	24½	23½
Boston.....	—	26½	25½	24½
Phila.....	26½	26½	25	24

Wholesale price carlots—fresh centralized butter—90 score at Chicago:

	Scores 90	89	88
Chicago.....	23½	22½	22½
New York.....	24½	24½	—
Boston.....	25½	—	—
Phila.....	—	—	—

Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1—
Chicago.....	43,641	36,200	44,347	915,672
N. Y. ..	64,683	61,200	59,006	1,301,710
Boston ..	19,966	20,161	20,418	430,705
Phila. ..	19,653	19,128	20,056	438,227

Total 144,973 136,749 143,827 3,106,314 3,313,795

Cold storage movement (lbs.):

	In May 10.	Out May 10.	On hand May 11.	Same week day last year.
Chicago.....	150,576	12,544	1,935,290	2,497,016
N. Y.	69,783	96,228	1,003,743	896,898
Boston ..	—	8,193	296,958	340,429
Phila.	11,760	9,780	1,545,322	1,788,909
Total	232,119	126,745	4,751,313	5,536,052

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports: May and June inclusive.....	\$24.00@ \$25.00
Ammonium sulphate, double bags, per 100 lbs., f.a.s. New York.....	@ nom.
Blood dried, 16% per unit.....	@ 2.50
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory.....	2.90 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L.....	@ 36.00
Fish scrap, acidulated, 6% ammonia, 3% A.P.A. Del'd Bait. & Norfolk.....	3.00 & 50c
Soda nitrate, per net ton, May and June.....	@ 24.50
in 200-lb. bags.....	@ 26.30
in 100-lb. bags.....	@ 27.00
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	2.25 & 10c
Tankage, unground, 99½% ammonia.....	2.15 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton c.i.f.....	@ 24.50
Bone meal, raw, South American, 4% and 50 bags, per ton, c.i.f.....	@ 25.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	@ 8.00

Potash.

Manure salt, 30% bulk, per ton.....	@ 19.15
Kalmit, 14% bulk, per ton.....	@ 9.70
Muriate, in bulk, per ton.....	60c unit K ₂ O
Sulphate in bags, per ton.....	@ 42.15

Dry Rendered Tankage.

50% unground.....	@ .40
60% ground.....	@ .45

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces.....	75.00@ 85.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces.....	@ 65.00
Black or striped hooft, per ton.....	45.00@ 50.00
White hooft, per ton.....	@ 100.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@ 70.00
Horns, according to grade.....	75.00@ 200.00

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended May 12, 1934, with comparisons:

	Week ended May 12.	Prev. week.	Cor. week, 1933.
West. drsd. meats:			
Steers, carcasses.....	10,166	9,763	9,367½
Cows, carcasses.....	937	759	924½
Bulls, carcasses.....	155	222	304
Veals, carcasses.....	14,979	12,419	13,900
Lambs, carcasses.....	32,165	25,060	35,847
Mutton, carcasses.....	2,039	2,252	2,160
Beef cuts, lbs.....	428,876	378,502	470,643
Pork cuts, lbs.....	2,029,593	1,822,312	2,463,887
Local slaughters:			
Cattle.....	9,305	9,745	9,205
Calves.....	16,826	16,254	15,817
Hogs.....	37,688	44,149	45,695
Sheep.....	48,061	51,045	60,233

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended May 12, 1934:

	Week ended May 12.	Prev. week.	Cor. week, 1933.
West. drsd. meats:			
Steers, carcasses.....	2,510	2,732	2,040
Cows, carcasses.....	1,141	905	958
Bulls, carcasses.....	624	423	458
Veals, carcasses.....	2,352	2,505	1,467
Lambs, carcasses.....	11,645	11,267	14,767
Mutton, carcasses.....	555	479	1,332
Pork, lbs.....	453,855	406,564	566,100
Local slaughters:			
Cattle.....	1,838	1,966	1,675
Calves.....	4,084	4,533	3,674
Hogs.....	16,149	21,144	19,290
Sheep.....	4,765	5,238	5,984

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended May 12, 1934, with comparisons:

	Week ended May 12.	Prev. week.	Cor. week, 1933.
West. drsd. meats:			
Steers, carcasses.....	2,790	2,601	2,621
Cows, carcasses.....	2,054	2,114	1,860
Bulls, carcasses.....	30	38	6
Veals, carcasses.....	788	1,046	885
Lambs, carcasses.....	15,341	16,059	19,687
Mutton, carcasses.....	877	473	1,454
Pork, lbs.....	333,744	233,380	382,323

SAYER AND COMPANY

We are now in our new quarters,
with enlarged facilities to better
accommodate the increased de-
mand for our quality Sheep, Beef
and Hog Casings.

Superior service to customers
will continue to be a distinguish-
ing mark of Sayer Service.

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466 Washington St.

New York City





PEACOCK BRAND

PACKINGHOUSE SPECIALTIES

QUALITY
IS ALWAYS
IN STYLE
WHEN
YOUR
SAUSAGE
AND OTHER
PROCESSED MEATS
ARE PREPARED
WITH
PEACOCK BRAND
PRODUCTS

Wm J. Stange Co.
CHICAGO

THE FINEST IN STOCKINETTE FOR 26 YEARS



ASK OUR SERVICE DEPARTMENT!

To save money on stockinette,
consult the Wynantskill Ser-
vice Department. Special prob-
lems of stockinette processing
are gladly solved at no cost to
you, and the recommendations
of Wynantskill service men
may be had without obligation.
You get the benefit of 26 years
experience at no cost—experi-
ence that can help you cut
stockinette costs.

Write for details

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LAMB — BACON — FRANK
and CALF BAGS**

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Jamaica Plain, Mass.

Represented by
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183 Harding Road
Columbus, Ohio
C. M. Ardissoni
9942—41st Ave.
Corona, L. I., N. Y.

Jos. W. Gates
131 W. Oakdale Ave.
Glenside, Pa.
W. J. Newman
1005 Pearl St.
Alameda, Calif.

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Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 45 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Beef Salesman, Livestock Buyer

is interested in securing position with small packer. Combination beef salesman and live stock buyer. Thorough knowledge of all plant operations. Age, 33. Excellent references. W-582, The National Provisioner, 407 S. Dearborn St., Chicago.

Sausage Foreman

Expert sausagemaker, German, desires permanent position with large packer as foreman. Wide practical experience manufacturing all kinds high-quality sausage, specialty loaves, and delicatessens. Can handle men and department to advantage and operate at profit. Now employed as foreman but seeking better connection. Good references. W-576, The National Provisioner, 407 S. Dearborn St., Chicago.

Killing and Cutting Foreman

Experienced and proficient. Can kill your hogs at minimum cost and cut out the last penny; handle any class of labor. Understand B. A. I. regulations. Experienced from yards to cellar. If I cannot make and save you money, I am not interested. Now employed. W-577, The National Provisioner, 407 S. Dearborn St., Chicago.

Superintendent

Superintendent with 20 years' experience wishes position. If you are having trouble with bologna, I can help you. Now located in New York City. W-579, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Superintendent

Connection wanted with large beef and pork packer by superintendent now employed. Twenty-four years' practical experience slaughtering, cutting, smoked meats, sausage, canning, lard and vegetable shortening and by-products. Prefer in or around Chicago but willing to go anywhere. Excellent references. W-580, The National Provisioner, 407 S. Dearborn St., Chicago.

Lines Wanted

Well-acquainted, reputable traveling producer wants the following lines: casings, curing salt, dry milk, seasoning, etc., for West and Pacific Coast's best rated meat packers and sausage manufacturers. Commission basis with weekly advance against earnings. Well established. Bark and trade reference. Address Richcasing, 3650 So. Soto, Los Angeles, Calif.

Sausage Foreman

Position wanted by sausage foreman with 20 years' experience in large factories. Can come well recommended. W-569, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Miscellaneous

New England Representative

New England man now representing Chicago concern calling on packers and sausage manufacturers throughout New England wishes to represent other lines in this territory. W-578, The National Provisioner, 300 Madison Ave., New York City.

Position Wanted

Expert Sausagemaker

Are you interested in putting your sausage department on profit-making basis? My 20 years' experience making sausage of all kinds; also curing hams and bacon have fitted me to run this department economically and profitably. Young, energetic, steady, married man with family. W-575, The National Provisioner, 407 S. Dearborn St., Chicago.

Lard and By-Product Expert

wants position as general foreman or working foreman in packinghouse or rendering plant, anywhere. Lard; cottonseed oil; shortening; inedible wet and dry rendering; fertilizer; bones; hides; stock and poultry feed. Family to support. Excellent references. W-581, The National Provisioner, 300 Madison Ave., New York City.

Your Sausage Troubles

Do you have trouble with your sausage and meat specialties? Cure? Seasoning? Shrinkage? Color? Smoking troubles? Keeping qualities? I can solve your difficulties for you. Write W-200, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Equipment for Sale

Sausage Machinery

For sale, used silent cutters, grinders, mixers, stuffers. Completely rebuilt. Write John E. Smith's Sons Co., 50 Broadway, Buffalo, N. Y.

Packinghouse Machinery

For sale, reconditioned machinery of every description from single machine to machinery for complete packing plant. Guaranteed in A-1 condition. Write Menges, Manges, Inc., 1515 N. Grand Blvd., St. Louis, Mo.

Rendering Equipment

For sale, Complete Hydrogenated Oil Plant. One 3 ft. by 6 ft. Albright-Neil Lard Roll; 2 Shriver 24 in. x 24 in. 25-plate Lard Filter Presses. Send for our circulars listing Grinders, Melters, Lard Rolls, Filter Presses, Cookers, Cutters, Meat Mixers, Rendering Tanks, Hammer Mills, Disintegrators, Kettles, Ice Machines, Boilers, Pumps, etc. What idle machinery have you for sale? CONSOLIDATED PRODUCTS CO., INC. 14-19 Park Row, New York City

Hog Scraper

For sale, 1 No. 53 "BOSS" regular U scraper, 17 feet long, capacity about 225 hogs per hour; motor driven. This machine recently overhauled and not used since. FS-556, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Sausage Equipment

For sale, one Type B-6 Cleveland meat grinder with Diehl 5-hp. motor; one Model 32 "Buffalo" silent cutter with Diehl motor; one 150-gallon steam-jacketed cooking kettle. Good working condition, but equipment too small for our New England plant. Make us offer. FS-583, The National Provisioner, 300 Madison Ave., New York City.

Machinery

For sale, 1 Link-Belt slicing machine, like new, used 90 days; 1 air compressor; one 200-lb. "Boss" stuffer; one 150-lb. mixer. Bargain prices. Roy Butcher Supply Co., Memphis, Tenn.

Men Wanted

Experienced Mechanic

Experienced mechanic wanted to rebuild and set up sausage making machinery and sausage room equipment of every description for New York concern. Please answer fully to W-584, The National Provisioner, 300 Madison Ave., New York City.

Casing Salesman

Midwest territory available for man acquainted with trade to represent importer of casings. Replies must give sufficient information to permit judging applicant's past experience and connections which will be considered confidential. Write W-588, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

Slaughterhouse

For sale, medium-sized plant equipped for killing cattle, hogs and lambs; some sausage machinery included. Plant is in southern town of 10,000. No competition within radius of 100 miles. This is a splendid opportunity for right party. Writ Howard Gilbert, Winchester, Ky.

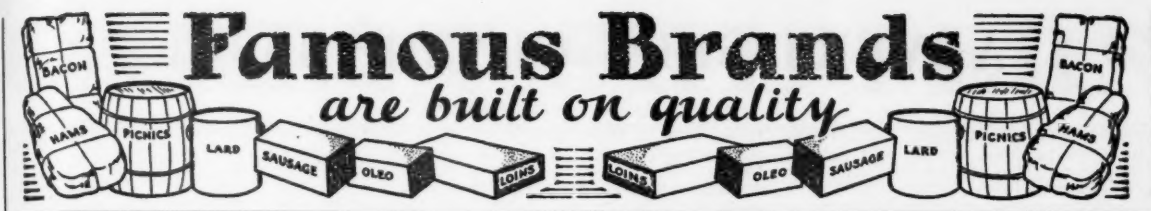
Sausage Business

Wanted to buy, good, established sausage business in or about Cleveland or in state of Ohio. Can buy for cash. If interested, send details to Irwin Elder, 808 Franklin Ave., Youngstown, Ohio.

Packinghouse Departments

For lease on percentage basis: sausage room 50 x 50; provision room 50 x 50; pickle cellar 34 x 65; sausage cooler 20 x 65. Property clear. Our packing plant now slaughtering and chilling 900 beef and 2,500 veal monthly. We will assist in sales. Real opportunity for right party with experience and money. 3301 E. Vernon Ave., Los Angeles, Calif.

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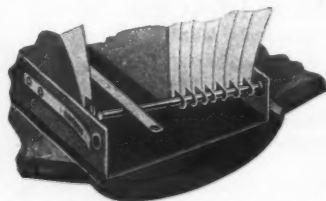
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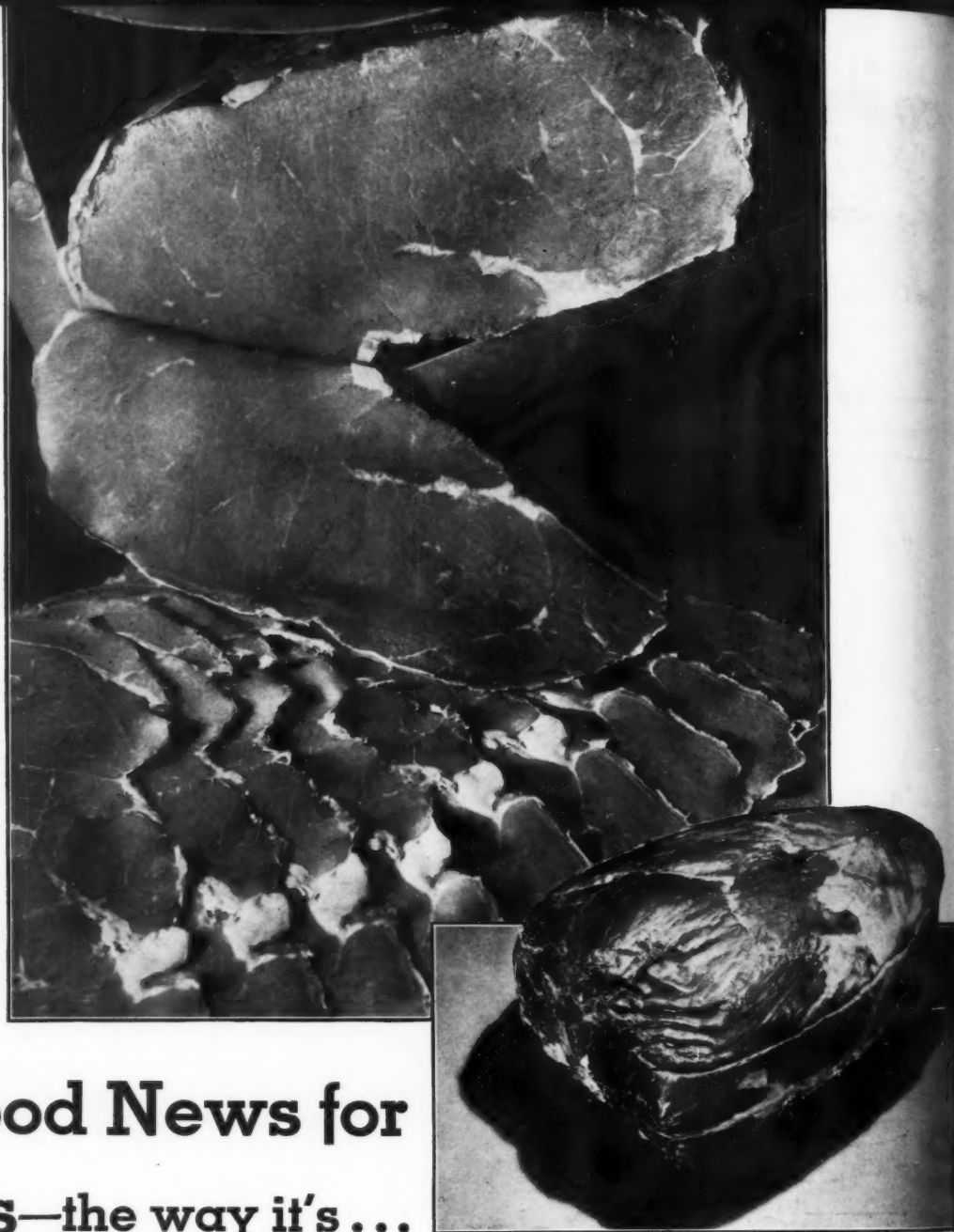
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